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Agricultural.

One Hundred and Fifty Bushels of Corn per Acre.

A writer in a New England paper asserts that "an acre of corn might just as well be made to produce 150 bushels or more, as the ordinary yield of fifty bushels." We would like to bet a large apple or an orange that the one who wrote that never saw a crop of 150 bushels of corn per acre, and we doubt if he ever did of 150 bushels of ears of corn per acre, which is but about half the amount he names.

We have planted, cultivated and harvested more than several acres of corn, and have seen a great many thousands acres growing, and we never had 150 bushels of ears per acre, and never saw a field growing that either the owner or ourselves thought would produce that amount. They may get it on some soils in the Western States, although the average crop per acre there is very much below that, and below the average of Vermont or Massachusetts, but we will say that if we had to grow 150 bushels of corn, shelled or in the ear, which would be about seventy-five bushels shelled, we think we should be more certain of it on three acres than on one, and that we could grow it with less labor and less manure or fertilizer on three acres than on one.

We believe in heavy manuring and careful cultivation, but they have their limits, and as careful packing will not make a bushel hold five pecks, so careful cultivation will not make an acre of ground produce more than the amount that seems to have been placed by the natural limitations of fertility and rainfall, and when extra fertilizer is supplied, extra work done in preparing the soil and caring for the crop, and extra moisture given by irrigation, the result is uncertain, and if the desired gain is reached it will have cost more than its selling value.

Sweet Potatoes.

While sweet potato growing has not been popular in the Northern States, because it requires a longer season to perfect its growth than we usually have here, it does not in this greatly differ from many other crops which we produce successfully by starting the plants under glass, and then moving to the open ground when the weather grows warmer, as we usually do the tomato, pepper, and some others which we desire to produce earlier than they can be had if the seed is not started until the soil is dry and warm in our fields.

In growing the sweet potato there is no great secret necessary for success, nor any special adaptation of soil or management, though a rather light and sandy soil when made sufficiently rich is the most favorable, rather for the quality of the tuber than for the amount of the crop. It is this that has made the New Jersey sweet potato obtain a higher reputation for table purposes than those grown farther south, though when we were young the Carolina sweet potato had the best reputation, and those grown farther North were thought inferior.

But as Northern people had been educated to the idea that a certain amount of dryness, or as we called it "nealiness," when cooked was an important feature in the quality of the potatoes we grew here, so we began to look for the same quality in the sweet potato, and found that this was more often a characteristic of those grown in the Northern climates than in any of the Southern States. The sugary syrup in the moisture varieties produced in the Southern States did not appeal to the taste of the Northern people, who had learned to prefer the sweetness of a dry sugar to that of a cane molasses with its peculiar flavor.

This flavor, or the dryness, was not entirely a matter of locality in which it was grown, or even of the soil, but there are reported in a late bulletin issued by the Department of Agriculture to be more than eighty different varieties of it, differing perhaps as much, and it may be not more than the many varieties of the common or Irish potato.

We say the common potato, and yet it is claimed that the name itself is derived from the Spanish name "batata," first given to the sweet potato discovered among the mountains of South America, and later anglicized and transferred to the more starchy and less saccharine variety of tuber found in North America. Possibly, like the white-fleshed potatoes, the many varieties of the sweet potato might be reduced to a few types in which many that are grown under different names vary so little that even experts would not attempt to distinguish them either as dug from the ground or when cooked, even though they knew the character of the soil they had been grown upon,

which often greatly changes the table quality if not the form and shape of the tuber.

Luckily the type known as the Vineland or Jersey sweet potato, under whatever name they may be locally known, all possess the important qualities of earliness, vigor, productiveness, size and form, while those sold as Vineland are thought to have better keeping qualities, though whether this is due to soil, method of cultivation or to some peculiar variety we cannot say, and even the growers there do not agree. They also have the dryness when cooked that suits most of Northern consumers, while farther south other varieties suit better.

If, however, the sweet potato is started to sprout in the hothouse and the sprouts are well grown when set out, there is but little difficulty in growing them upon warm, sandy land in this vicinity, or where they can have four months to grow without frost. That they might not prove profitable as a market garden crop here we are willing to admit. That they have been grown successfully by amateurs who might have had more pleasure in watching their growth than in eating the crop we know, for we have grown them, as we have peanuts, but having learned that we could do it we thought it cheaper to buy what we wanted than to grow them.

New methods of handling or disposing of the sweet potato may increase the demand so much that it will prove profitable to grow them in sections far north of those places where they are among the common field crops. There is a movement on foot to make a flour of the sweet potato, by a process of drying and grinding. Such flour is said to be very rich in nutritive properties, being over one-half starch, with sugar enough to give a fine flavor. Not having tried it we cannot speak from experience, but we can testify that the sweet potato, boiled and mashed, and then used as the squash is used in making pies, is not inferior to the squash, and many would not detect the difference. And this reminds us of another question. If the sweet potato can be substituted for the squash or pumpkin in pie making, cannot the squash or pumpkin be substituted for the sweet potato in flour making if dried and ground? If they can we can probably grow more tons of pumpkins or squashes on an acre in New England than we could of sweet potatoes, and they need less care in the handling.

Sweet potatoes are also canned and have a considerable market in Canada and some of the northern States in logging and mining camps, and have been sent to the soldiers in the Philippines, and, perhaps, to those in China, and to the miners in the Klondike. The desiccated sweet potato, which, we think, has to be cooked and pressed into dry cakes, is, like the sweet-potato flour, of recent introduction, and may prove a means of introducing it where the raw potato could not be carried, and thus create a greater demand for it, but we think the place of production will still continue to be in the Southern States.

In many cases the name given in the market means a certain grade rather than the locality where the vegetable or fruit was produced, and we have no doubt that as good sweet potatoes are grown in New Jersey in other parts than Vineland as in that place, and but little doubt that some parts of the two Carolina States grow as good ones as New Jersey, but if they are up to a certain standard they are sold as Vineland or Jersey, and if the grower is not more anxious for his or his State's reputation than for the price he gets, he would do better to keep his name and address off the package.

Rapid cooking of the sweet potato tends to produce an inferior quality, and thus the steaming gives them better flavor than boiling, and baking in a slow oven that may require an hour is better than a rapid baking one that may be thought to fit for eating in one-half that time. This is the reason why the sweet potato baked as on the Southern plantations in the bed of warm ashes, is found better flavored than they are when baked in the oven of the Northern cooking stove. While the half hour may cook it through it is the next half hour that brings out the rich flavor of it.

Profits in Raising Angora Cats.

In conversation the other day with one of the most prominent breeders of Angora kittens in this country, it was stated that the profits in raising Angora kittens were greater than in any other live stock that could be kept and successfully reared by a farmer or his wife.

It is stated, for instance, that one female purchased at a price of \$25, which means that it is a thoroughbred and comes from the best stock, would average in a year ten kittens. Now these kittens could be sold for (at the lowest price) \$10 each. If they were all sold for \$10 there would be a netting of \$100. Now it is a usual thing that there are some kittens in a litter that are very much finer than the others, consequently it is fair to state that out of these ten kittens there would be four specimens that would sell for from \$20 to \$25 each. Thus it would be seen that this litter of ten kittens would sell for something like \$150. Now, this \$150 is made practically on an expenditure of \$25, but if a person has a pair, a male and a female, it would be the profit on \$50. The cost of keeping a pair of kittens is so small that it would be hardly worth figuring, particularly where they are allowed the leavings of the table and room at will.

It will thus be seen that if a farmer could keep one male and four or five females he would not only make the three hundred per cent. on his investment, but that the profit from these five females would be equal to what he would make on his cows and hens combined during the period of twelve months. The care of such cats is very small compared with the daily labors of milking and attending to cows and the feeding and care of chickens.

The facts are shown simply to point out how successfully a few cats can be kept on a farm, and how the wife or daughter can make a small sum for pin-money. The market for these cats would be sufficient for their sale, as in every large city or town near country residences there are more or less society people, or lovers of cats, who are anxious to obtain something fine, and if one could make a local reputation for himself or herself, there would be many bookings of orders for another year's raisings.

The past year the demand for thoroughbreds has been very much greater than the supply. There are plenty of poorly bred kittens in the market, specimens of little or no value, kittens that are poor apologies for the beautiful Angora, and rather than increase the interest and value in the keeping of these cats, the sale of so many inferior bred specimens tends to lessen the great enthusiasm to breed and keep them.

Why not let these few old tumbling-down houses decay, with the east-iron plow, the hand rake and the scythe, and let the land fulfill its appointed work? While our aim now is to make two blades of grass grow where formerly there was one, and one acre of corn to produce what two used to, so following that plan we may well use these hills for our sheep and cattle, where once the hardy settler eked out a mere existence.

When the subject of forestry is better understood a way will be opened to make many of those rocky hills return a fair income on the investment.

Whenever I read an article on these abandoned farms all my ancestral pride revolts at the implication of a decline of this great vocation. Rather does it point to more progress and a better knowledge of the ways of nature, by seeking a home in the fertile valleys, and leaving the sterile rocks and hills to the use of our domestic animals?



MALAGA GRAPE.

Probably there have been more Angoras sold the past twelve months than for any period within the past ten years. In 1880 there was a spell when the cat was very popular. They were kept in large numbers in the East, but it was not until about 1885 that there were many kittens owned by the two Carolina States grow as good ones as New Jersey, but if they are up to a certain standard they are sold as Vineland or Jersey, and if the grower is not more anxious for his or his State's reputation than for the price he gets, he would do better to keep his name and address off the package.

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The late Austin Corbin helped solve this great question in a very substantial manner for the owners of those rocky mountainous farms, and while the hills of New Hampshire make a fine adopted home for the buffalo, the deer and the elk, they are needed for our domestic animals, and the farmers of New England are beginning to realize that the West cannot produce all the beef, mutton and pork to supply the markets of the world.

Abandoned farms will sink into oblivion with the farm tools of the past, and our sleek cattle and sheep will find a summer home where once man tried to live, and in winter they will be housed near, the homes of the progressive farmers, who thoroughly understand the advantages of schools and libraries and social intercourse, at the same time keeping an eye open for all so-called abandoned farms and adding to the pasture and the woodland whenever an opportunity presents itself.

FANNIE BEECHER WHITE.

Farm Hints for June.

JUNE-PLANTED CROPS.

There were many crops which farmers would have put in last month, which they did not because the excess of rainfall had made the ground unfit for the reception of the seeds. There were others which were planted and must be replanted later or other crops substituted for them, because a wet and cold soil has prevented the germination of the seed. A few crops that were put in early in the month, and which seem not to be injured by such weather as we have had, have started, and may yield as well as if we had been favored with more dry weather and sunshine. Oats, peas and potatoes, if put in early, seem to have thrived as well as if the weather had been warm and dry. Much of corn and other garden or field crops has failed to come forward from seed put early in the ground because of the weather conditions.

Yet it is nearly a century, or to be exact it is eighty-five years, since "a frost every month in the year" destroyed the corn crop in this State, and with the more widely extended areas of cultivation it could not greatly change the market prices of corn now, even if weather conditions were the same.

The conditions of agriculture have shown greater changes than the weather conditions. The use of so much improved machinery for planting, cultivating and harvesting has so shortened the time required for preparing the ground and putting in the seed, and do the work so much more thoroughly, that crops are possible now where they would not have been a century ago, or much less than that, and seed of improved varieties have added to this possibility.

Sweet corn for market or family use, field

corn and ensilage corn may be safely planted in June with about as much surety as of a profitable crop as they could have been in May of an ordinary season. Usually a late and cold spring means a prolongation of the warm season until late in the autumn, and we should not hesitate to plant corn even up to or after the middle of June with the expectation of a good crop, on suitable soil with good cultivation.

There are many other crops that are properly regarded as June crops. Beans, squashes, cucumbers and melons grow more rapidly in the seed is not planted until June, and tomatoes, peppers, egg plants and some others should be protected until the ground is dry and warm for them, and they can often be used as a second crop where early-planted crops have matured or failed to grow.

HUNGARIAN GRASS AND MILLET.

While these are not among our favorite forage crops, they often yield enough to well repay the labor of sowing them, and under no conditions do they seem to make better growth than when a hot and dry summer follows a wet and cool spring. We have found them very profitable under such conditions, and if we had farm animals to feed them to would try to grow them in such a year. While we have reason to believe that millet is injurious to horses if given as a rough forage steadily and continuously, they relish it occasionally in the winter, and a little seems to be beneficial, where, like many other foods, an excess may be injurious.

ROOT CROPS.

Many of the roots for market or for stock feeding will do nearly as well sown in June as earlier in the season, and better when the May weather has been no more favorable for seed planting than this year. All of the beet family, table, sugar beets or mangels, make but little growth until the ground is warm, and to plant them early in wet and cold soil is to invite disaster by imperfect germination of the seed. Carrots and parsnips grow better than the others even if the ground is not well dried when the seed is put in, but we are prejudiced against carrots as having less feeding value for the amount of labor that is necessary to grow them than almost any of the other roots, while we like parsnips as a root to feed to milk cows late in the spring after other roots have begun to lose quality in the cellar, but we never had much liking for them for table use.

The rutabaga turnip we esteem very highly as a feeding root, and we have fed it to milk cows by giving it directly after milking, and taking care that the odor of it was removed from the stable before milking, or the cows were milked in the open air. But for growing or breeding stock we have found no other root that gave us as good results although we usually fed them raw, never cooking unless we had a few to mix in with unmerchantable potatoes, for the hogs, to which we added a goodly amount of bran and cornmeal. And from later experience we think the turnips would have given better results if fed raw.

CARE OF SHEEP.

The spring lambs, not the winter hothouse lambs, as some call them, should be ready for market this month or early next month. It used to be thought that June 17, as the anniversary of the battle of Bunker Hill, should be observed by those who could afford the luxuries of the season by a dinner of "spring lamb and green peas," but these are no longer luxuries at that season, as the New South produces them months earlier, and like strawberries, they can be found at Christmas, and a few weeks later are not too high priced for those who are only moderately well paid in their salaries.

With most of Northern sheep growers, however, the month of June is the season when they are selling spring lambs that are well bred, and have been well fed with a little grain, as well as the milk from a well-fed ewe. Those that are intended for breeding purposes should not be fed as liberally or on as fattening food as those intended for the slaughter, and yet where not convenient to separate them there is but little risk in overfeeding them. More will go to the growth than to fattening, and after those for market are selected a little change of diet will build up the frame.

THE POULTRY YARD.

The same directions are good for the poultry yard. Feed all the chickens liberally, but those meant for market can be made to weigh more pounds and to sell for better prices if separated from the others and restricted to a corn meal mash for about two weeks before killing, and this is equally as true of the larger roasting chickens as of the two-pound broilers. The difference to the consumer is about the same as between the stall-fed baby beef, fattened almost from birth, and the working ox, well fed perhaps, but with such food and exercise as develops muscles or lean meat rather than fat.

Those who want poultry to lay during the winter will do well to test the method lately described in this paper, of about two weeks on short rations at midsummer to reduce the flesh, and then liberal feeding to start a rapid growth and early moulting, which will bring them to laying again before cold weather. We have not tested it, but reports from those who have are so favorable as to lead us to give it a trial if we ever wanted to get a good egg production in winter.

THE ORCHARDS.

The care of orchards for this month may be reduced to two items, spraying carefully and thoroughly, and the thinning of fruit when it has set so thickly as to be likely to injure the tree by overbearing. In a cluster of four or five fruit from one bunch of blossoms, we may expect two to fall before matured, and those remaining will not be worth as much as one large one might be if the others were removed. Thus thinning pays

in the present crop and the future crops, and it is less work to pick off and throw away poor specimens now than it will be when they are larger. We have nearly ceased to think that elder apples have much value, and we should cease to grow them or small, inferior fruit of any kind.

Our Commercial Position.

The United States stands in the fiscal year 1901 clearly at the head of the world's exporting nations, her average monthly exportations for the nine months ending with March, 1901, being \$124,497,853, while those of the United Kingdom, her closest competitor, were \$117,816,246; those of Germany, the next largest exporter, \$87,351,000 per month; France, \$36,467,000; Russia, \$26,500,000; British India, \$26,747,000 per month; Austria-Hungary, \$25,753,255 per month; Belgium, \$23,563,000 per month, and Italy, \$20,513,000 per month.

Of twenty-four countries ten show an excess of exports. Argentina, Bulgaria, Canada, Egypt, British India, Mexico, the Philippine Islands, Russia, Uruguay and the United States are showing an excess of exports. Of these, the United States is far in the van with an excess of exports of \$321,000,000.

Argentina in the twelve months ending with December, 1899, showed \$65,000,000 excess of exports and in the same months of 1900 an excess of only \$29,000,000. Canada in the eight months ending with February, 1900, showed exports \$5,000,000 below imports, while the corresponding months ending with February, 1901, showed \$12,000,000 excess of exports. Russia in the twelve months ending with December, 1899, showed less than \$4,000,000 excess of exports over imports, and in 1900, \$50,000,000 excess of exports. The United States, which in the nine months ending March, 1901, showed \$321,000,000 excess of exports, in the same months of the fiscal year, 1901, showed \$321,000,000 excess of exports, a gain of \$127,000,000 in the "favorable balance of trade."

Total domestic exports of the United States in the nine months ending with March are \$1,129,489,673, while the exportation of British and Irish produce in the same period is \$1,000,346,214, showing the exports of the United States to be \$60,000,000 greater than those of the United Kingdom, her greatest rival.

Advantages of Farm Life.

The following extract is from an essay read before Stonewall Literary Society by J. M. Terrell of Marshall, Mo.:

"I am well aware that farming is not considered a very desirable occupation by many people, but they are those who only look at the surface. They do not realize that one-half the people in cities haven't enough to eat, while the other half are engaged in a constant struggle to outshine their neighbors."

"People who are doing well in the country frequently imagine they will better the condition of themselves and families by moving to town. In nine cases out of ten it proves a bitter and costly mistake. The superior education which the parents imagine the children are acquiring generally amounts to but little, but it invariably gives them a distaste for the farm."

"That town life is the worst possible training for young people is proven by history. Nearly all of the great men of the world have come from the farm. The reason is quite plain. The country boy, if he is the right kind of a boy, spends his time building himself up mentally and physically. The city boy too often spends his days in idleness and his evenings at saloons or theatres. He is not prepared for the battle of life, and is left behind by the country boy."

"Another advantage of farming is that the farmer can be absolutely true to his convictions. The lawyer, doctor or merchant must study the whims of clients, patients or customers. The farmer has no one to please but himself. He is a free man."

"Still another advantage of farming is that the farmer never becomes either very rich or very poor, neither of which is desirable. Extreme poverty degrades, and great riches have an equally bad effect in creating extravagant habits and general selfishness. "Farming is all right as an occupation, but could be made much more pleasant than it is if farmers would take more pride in it and themselves. The farmer has as much right as any one to wear a good suit of clothes and adorn and beautify his home. In fact, it is his duty to do so. It is also part of his duty to furnish good reading matter for the family. We should strive to so elevate and dignify the business that any man could be proud to say, 'I am a farmer.'"

Agriculture in Great Britain is said to have declined greatly within the past thirty years. There is but about one fourth as much land in wheat as there was then, and other green crops have fallen off nearly as much, while only the amount in grass and clover has increased. There has been a little increase in the number of horses, cattle, sheep and pigs kept, but this has not kept in proportion to the increase in population, and each year the United Kingdom becomes more dependent upon the colonies or foreign countries for the food it needs, and the raw material which keeps its factories in operation. That this does not furnish any argument in favor of the free-trade and no-tariff policy is needless to state, even if the statesmen of that country had not already begun to advocate a tariff upon certain products of other countries, and an export duty upon the coal which is needed to furnish power for their manufacturing industries. Having neglected the principle of protection for its own laboring classes, it must now bear the penalty of seeing the means of subsistence grow higher in cost each year, while the means of obtaining them grows less.

Poultry.

Practical Poultry Points.

Every little while we see discussion among our contemporaries upon the old question, "What are the standard weights of certain breeds of poultry?" and it is not infrequently referred to the American Standard. While these questions have been asked and answered many times, it is not infrequently referred to the American Standard, which although classed as a standard, we think are as purely American as the Rocks. We have no doubt that the original birds had some of the Chittagong and Shanghai blood in them, but that anything nearer resembling them than the gray Chittagong or the gray Dorking was never imported we do not believe and never did. The fever then was all for imported fowl and while some of those imported Asiatic breeds were in the hands of those who had paid pretty good prices for them, because "they could eat off the top of a hog horn could blow," we think that a cross from them upon native-bred birds, a careful selection and breeding to a well-defined type resulted in the Brahma, and the stories about an unknown sailor upon an unknown ship having brought them from some unknown place in Burmahpootra, by which name they were first known, was a bit of humbug to take advantage of the hen fever that demanded imported stock.

Be that as it may, however, the question soon came up which was the true type, those built like the Chittagong, long neck, long legs, and weighing sixteen to nineteen pounds for a male (the latter weight we think was never reached by one in this country), or a male of eleven to thirteen pounds and hen of nine to eleven pounds, of more compact build. Luckily the latter won the day, as they matured more rapidly, and were found the best egg producers, and their eggs most fertile.

We think the same type is the best in our Rocks and Wyandottes. We want short legs and necks, full breasts and broad backs, whatever weights may be placed in the standard. The male longer legs and longer neck with a more erect carriage are as much a part of the sexual characteristics as the larger comb and longer tail feathers, but we do not want them carried to excess in him, and want no sign of them in the hen. Those who want the form of the Indian Game should take that breed, and not try to produce it in Brahma, Plymouth Rock, Wyandotte or Rhode Island Reds.

As regards weights we have less to say. If any one can get good egg producers of the shape we like we do not care how heavy they are, if the weight is not so much fat as to interfere with egg production or with the fertility of the eggs, but we feel in no way sure that weight can be carried above the standard, or even quite up to it, on cockerels and pullets, without accumulating so much fat on them as to impair their value for breeding purposes, unless it is done by getting larger frames, and thus departing from what we call the correct type.

It is said that by careful selection of breeding stock an Illinois breeder has produced a strain of the light Brahma which are practically without feathers on the legs and feet. These are not within the limits of the poultry standard, which prescribes the feathers almost to the number on each toe, but if such a breed can be brought out, retaining all the other good qualities of the Brahma, we think it will "fill a long-felt want." The one fault of the Brahma has been those same feathered legs and feet, which accumulated much whenever they were let into ground newly plowed or dug over. We shall watch for further reports from these fowl, and hope for the time when the standard will recognize them as a desirable type of the Brahma, as it has been obliged to recognize the various colors of sports from other breeds.

Without this change we have found the Brahmas, under favorable conditions and proper care, to begin laying almost as soon as the other breeds, perhaps a month later than the Leghorns or Plymouth Rocks, but very persistent layers when they had begun, and good layers in the winter. In these respects we think the above described change would not injure them at all, even if it were obtained by a little admixture of Plymouth Rock blood, which our contemporaries do not insinuate was the cause of this change, but which we cannot help suspecting.

When a poultry breeder who has the reputation gained by many years of long experience that has been gained by I. K. Felch, known almost as well by the affectionate appellation of "Uncle Ike," to all poultry keepers, as by his official signature, tells the poultry class at the Rhode Island Agricultural College that he is going to raise Belgian hares in conjunction with his poultry business, and that the hare is to stay and become a practical industry, and will become largely a better opinion of Belgian hare culture than we have had before. Very naturally high prices for specimens there, even above ninety points in the standard do not frighten him. He has paid and received fancy prices for poultry so many times, and found that the buyer made more money than those who bought cheaper birds, that he thinks the value of good hares is likely to increase as poultry has increased, as they have been bred to the requirements of the standard.

He tells how years ago he sold a cockerel at \$35, and people thought it was something very valuable, yet the one who bought it now sells pullets from that stock at \$35 to \$50 each, and no one thinks those are foolish who pay such prices, nor was it thought extravagant when but a few weeks ago a breeder paid \$500 for a flock of eight White Wyandottes. What he calls foolish extravagance is when a man buys cheap trash at \$1 to \$2 per head, while the best can be bought at \$25 to \$100 each.

He has a trio of imported stock, with fourteen young ones from them. If he can sell those young at one-half the price he paid for the original stock, he will have a profit not less than fifty per cent. on his investment. There may be some profit in breeding and growing cheap stock for the kitchen, as some find it in growing mongrel poultry, but the better-bred, standard-marked specimens are the best for the fancier, and it is necessary that some one should grow them and breed from them, that the race may not deteriorate into mongrels and scrubs.

\$1.50 each, dressed, but they probably are not such as would take prizes in a show or sell as prime breeding stock.

Cold storage for eggs may be a good thing for the consumers, as it enables them to get a fair if not first-rate quality of eggs in the winter, much cheaper than new-laid eggs are sold, and much better than the lined eggs that used to be brought out in the winter season. It also helps the producer to find a market at a fair rate for his eggs, when they are so plenty in the spring. Just imagine what would have been the price of eggs in Boston this spring if the 137,832 cases or 5,135,960 dozen now in cold storage had been sold in open market. And Boston is but one city where they have been stored, and in many places in much larger numbers than here.

Nor do we think, as some do, that the price of storage eggs has discouraged poultry keepers from trying to produce eggs in winter. Some of those who desire to sell eggs for hatching in the spring do not breed or feed their best fowl to induce them to lay earlier than the last of February or first of March, and some do not care for them as early as that, as they get fancy prices for such eggs, but in towns and cities near Boston there were many last winter who were willing to pay fifty to sixty cents a dozen for eggs if they could obtain them fresh laid once or twice a week as they wanted them. Certainly this should not discourage them from trying to produce winter eggs, for if a hen produced but one dozen a month, she paid for her food for six months, and there should be at least ten months each year when all she produced as eggs or chickens would be profit to her owner.

Poultry and Game.

The poultry market is quiet with a steady demand, and but little change in prices. There are some fresh-killed Northern and Eastern chickens that sell at 33 cents for choice spring and 25 to 30 cents for fair to good. Fowls 12 to 14 cents for choice, and 10 to 11 cents for fair to good. Pigeons choice \$1.25 a dozen, common to good 75 cents to \$1, squabs \$2.25 to \$2.75. Western brood poultry in full supply, spring chickens 20 to 25 cents a pound, fowls ordinary to choice 9 to 10 cents, old roosters 7 cents and turkeys 8 to 10 cents. Frozen Western in large supply and small demand, chickens, choice 11 to 12 cents, common 9 to 10 cents, broilers 16 to 17 cents for choice, and 14 to 15 cents for common. Fowls, choice 9 to 10 cents, common 8 to 9 cents, and turkeys 11 cents for choice small, mixed weight 10 to 11 cents, and large at 10 to 11 cents. Live poultry steady with fair demand at 30 to 35 cents a pound for spring chickens, 10 to 12 cents for fowl, and 6 to 7 cents for old roosters. Game last week in cold storage at retail prices.

Horticultural.

Orchard and Garden.

In the far northern sections of the United States and in Canada, where the summer season is short, many grapes do not mature fruit before cold weather sets in, therefore the earliest varieties only are satisfactory. Professor Macoun, in the Canadian Horticulturist, names the following, among others, as suitable for such localities: Moore's Early, Merrimac, Wilder, Delaware, Brighton, Moore's Diamond, Worden and Lindley. Champion is the earliest of all, but of inferior quality.

A writer in the New York Tribune says that he thinks "much of the rotting of tomatoes on the vines, and the rusty, withered look of some is caused by planting the seed from fruit that has begun to decay." We have seen seed saved from tomatoes many times, but never saw them from any that not only had begun to decay, but had thoroughly completed the process. They were not from fruit that was unfit to sell because of fungous disease, black rot or mold, or scab that made them one-sided, but from the best and smoothest fruit, which was put in a tight barrel to rot until it was as sour as vinegar, then the pulp was washed away and the seeds dried. We were told by one seed grower that the seed would not do as well if the whole fruit was not rotted, or if it did not get sour enough before they were cleaned up. We are not sure that we believed that, but as we could not disprove we did not dispute it. Nor are we at all sure that the fungous disease of the tomato can be propagated by the seed when saved in this way. The acid might be strong enough to kill all germ of that nature. We have known a man to buy plants from good seed, and give away plants that came up where he had thrown away tomatoes not fit to market, and those who accepted these chance plants had tomatoes ripe before he did, and not as many diseased fruit. As to the cucumber seed, we would not save it from fruit on rusty, withered vines, because

Pretty

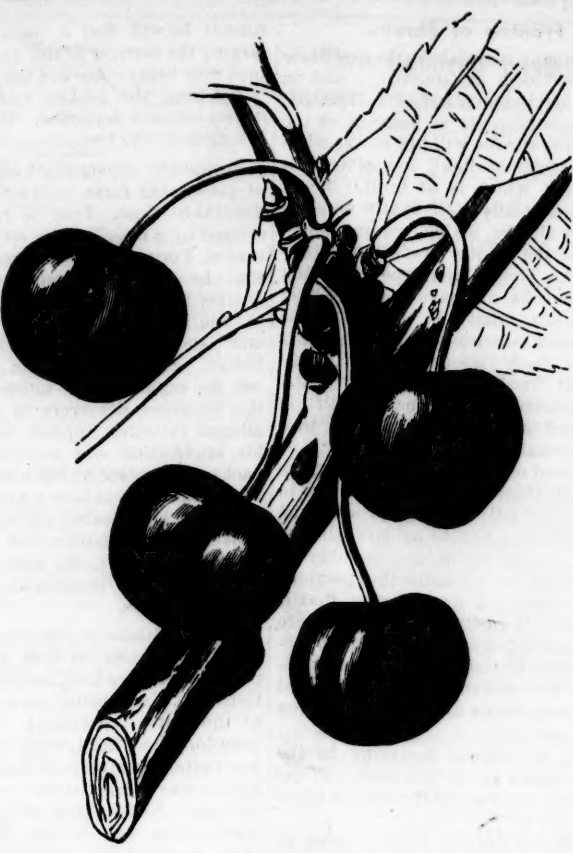
Is an adjective which seems to have become monopolized by the young lady at the typewriter. It is astonishing when an array of beautiful women are found in fact, the typical American beauty will be found sitting at the typewriter rather than loitering in a carriage in the park.

And yet this pretty young girl needs always to be reminded that "beauty is only skin deep," unless it roots in health. When the health is undermined by womanly diseases, the luster soon passes from the eyes, the cheeks grow thin, the body loses its plumpness.

Dr. Pierce's Favorite Prescription cures diseases which weaken women and their health, restores their strength and beauty. It establishes regularity, stops weakening drains, heals inflammation and ulceration and cures female weakness.

"Several years ago I suffered severely from female weakness, prostrated and menorrhagia, and used Dr. Pierce's Favorite Prescription with splendid effect," writes Fannie Shelton, of Washington, Iowa. "I had not needed it for a few years past, but if I should ever have any return of the old trouble would surely try 'Favorite Prescription.' I have recommended it to a number of my lady friends. I always tell them to try a bottle, and if they are not benefited by it I will pay for the medicine. In every case they have spoken in praise of it."

Dr. Pierce's Pleasant Pellets cure sick headache.



EARLY BLACK CHERRIES.

We should expect such seed to be unable to give vitality to the plants, making them more susceptible to disease, but we have strong doubts if any fungus from vines and leaves is carried over in a hard-shelled seed, and most especially when the seed is ripe and fruit develops a strong acid in its decay. It is not like a fungus that develops on the seed as does the smut on grain, or the scab on the potato. We do not care how much pains any one may take to obtain seed from perfect fruit free from disease, but we wish to call attention to our opinion that there is more danger of fungous diseases being propagated in the soil and in the manure where such fruit has rotted than from the seed itself, except in such cases as we have named. We would urge again on farmers and gardeners to remove all diseased fruit from the fields and not to put it in the manure heap.

A bill recently passed by the Canadian Parliament provides that all packages of fruit to be exported shall be in closed packages, which may be boxes or barrels, and must be marked with initials of the Christian name, and the full surname and address of the packer, name of variety and designation of grade of the fruit. No one shall sell or offer to sell any apples or pears so marked as to mislead in regard to the quality, and the face of the barrel or box shall be so made up that not more than fifteen per cent. of those below shall be inferior to those in the face or top layer. Inspectors shall be at Montreal and Halifax and the fruit centres of Nova Scotia and Ontario to see that this law is carried out, and provisions are made for punishing any one who violates these provisions or obstructs the inspectors or changes the inspector's mark. Not all packages need be examined by the inspector, but enough to determine the general character of the shipment, as if any package is found defective or not as represented the shipper can be easily ascertained. In this the United States would do well to follow the example of Canada.

A correspondent of Rural New Yorker says that he has learned that wood ashes are not a good fertilizer for strawberries on a sandy loam. He has a field on which in 1898 he put about four hundred bushels per acre of unleached ashes, and he has set strawberry plants on it twice, and both times most of the plants died out when a dry time came, though at the ends of the row where the ashes were not put they made a good stand. He has grown good crops of early and late cabbage and of potatoes on the land, and the best crop of late cabbages he had was on that land the same year he applied the ashes. We think one hundred bushels of unleached ashes enough for almost any crop, and certainly upon a light loam we would not use more, though cabbages, potatoes and grass would not be hurt by more, and the heavy application would last longer, but one hundred bushels to the acre would show its effect for at least twelve years afterward. The lime and potash are too strong for the roots of the strawberries, and we think it would be for some other crops when used in so large an amount. We do not think beans or peas would grow on it very well.

It sometimes happens that when a man has decided to top graft an old tree into a variety that is more productive or has better fruit, and begins, as we think he always should in such cases, by taking out one-third of the old branches, intending to complete the job in about three years, thus avoiding the shock of taking off so much at one time, he has found that the branches left have put on renewed vigor, and are producing more fruit and that of larger size than they ever did before. The lesson is obvious. The tree was carrying more wood than the soil furnished food for. Where the variety is a good one it may be better to cut out some of the superfluous branches without grafting.

If one is gardening for fun, he may try the garden seeds sent out by the Department of Agriculture, and he may find some pleasure and get some information out of it. We know one gardener who planted a lot of cabbage seed labeled with the name of some new variety. He said he had an opportunity when he harvested them to try the merits of all the kinds that he had seen growing or described in the catalogue during the past fifty years, and some varieties that he thought had never been in a catalogue and never should have been. They averaged about one good head to a dozen plants. It is time that this wholesale buying and distribution of old mixed seed should be stopped. Perhaps the amount appropriated could all be well used in obtaining and sending out seeds from varieties of home growing or from other countries to be tested in various sections, but when a seed grower in this country gets something new and good he can usually find a better way to distribute it than to sell to the Department of Agriculture.

Domestic and Foreign Fruits.
While only 452 barrels of apples came in last week, this was much better than a year ago, when only nineteen barrels were received, and they were quite sufficient for the demand. Other fruits are plenty enough to supply the place of apples for a short time. There were 27,670 crates of strawberries, 2866 boxes of California oranges, 86,822 bunches of bananas, and

72,870 pineapples, mostly Cubans, and with eggs plenty and cheap, and rhubarb down to a cent a pound or less, there is no lack of pie material or of fruit for dessert. Good to choice Northern Spy bring \$3 to \$4.50. Ben Davis \$2.75 to \$3.50 and No. 1 Russets \$3 to \$4, and No. 2 all kinds \$2 to \$2.75. Jobbing rates 50 cents to \$1.50 a barrel more. Strawberries in good supply at 8 to 9 cents for Maryland, 6 to 8 cents for Baltimore and 4 to 6 cents for Norfolk. None really first rate. Cranberries firm at \$4 a crate. California oranges are higher at \$3 to \$3.50 for seedlings, and navel 175, 200 and 216 cents \$3.50 to \$4.25 a box, 150 cents \$3.25 to \$3.50 and smaller counts from \$2.50 to \$3. Bloods at \$3.25 for California boxes and \$1.75 to \$2.25 for half boxes Messina and Palermo. Some Florida grape fruit at \$7 to \$8, and California at \$2.50 to \$4. Lemons are firmer, 300 counts at \$3.25 to \$4.25, and 360 counts at \$3 to \$3.75. Florida pineapples 10 to 15 cents each, and Cuban from 10 to 20 cents as to size and quality. Some red bananas at \$3.50 to \$6 a stem, and yellow at \$1.50 to \$2.50. Dates and figs quiet at previous prices.

Vegetables in Boston Market.

The supply of Southern vegetables has been very good, and equal to the demand in quantity if not in quality, but hothouse products and native winter vegetables are in good demand and generally moderate supply. Beets are quiet at 40 to 50 cents a bushel for old, and \$1 to \$1.25 a dozen for bunches, with beet greens at 50 to 60 cents a box. Old carrots are 60 cents a bushel, and \$1 a dozen. Parsnips 50 to 60 cents a bushel. Flat turnips at \$1.50 to \$2 per hundred bunches, White French \$2.50 a barrel and yellow \$1.25. Egyptian onions \$2 to \$2.25 a sack and Bermuda \$1.75 a crate, leeks 75 cents to \$1 a dozen, and radishes 75 cents to \$1 a box. Hothouse cucumbers \$5 to \$6 a hundred for No. 1 and No. 2 at half price. Peppers \$1.75 per carrier. Hothouse tomatoes higher at 20 to 35 cents a pound, and Southern \$1.50 to \$1.75 a crate. Celery \$2 to \$2.25 a dozen, asparagus \$3 to \$5 a case, and rhubarb one cent a pound. Egg plant \$1.75 a box, and salisbury 75 cents a dozen. Summer squash \$1 to \$2 a case.

Cabbages in full supply at \$1 to \$1.25 for barrel crates. Cauliflowers \$2 a basket. Kale \$1 a barrel and native spinach 50 cents a box. Lettuce varying in quality from 75 cents to \$2 a long box. Dandelions 25 to 35 cents a bushel, and parsley \$1.75 to \$2. Green peas in fair supply at \$1.50 a basket and string beans firm at \$2 to \$2.50 for green \$1.50 to \$2.50 for wax. Mushrooms 50 to 75 cents a pound. Old potatoes in only moderate supply and higher at 80 cents for extra Green Mountain, 75 cents for fair to good and extra Hebron, 75 cents for fair to good Hebrons 70 cents. Rose 65 to 70 cents and Dakota Red the same, with York State white at 70 cents for round and 65 cents for long. Florida No. 1 new, \$4.50 to \$5 a barrel, No. 2 \$2.50 to \$3, Charleston and Savannah extra \$4 to \$4.50, medium \$3 to \$3.50 and culls at \$2. Sweet potatoes in moderate demand at \$2 to \$2.50 a barrel for North Carolina.

American Fruits in Europe.

The United States consul at Valencia, Spain, sends a translation from a paper published in that city, which says that the fruits and vegetables, oils and wines of Spain are losing ground in the markets of Europe, and that they are being displaced by the fresh fruit and vegetables of California, in England, Germany and France. Even the increased demand caused by the Paris Exposition was not supplied by Spain or Italy, but from the United States, and this because the goods from this country were neatly packed, and arrived in excellent condition. Oranges, apples, peaches and pears reached Paris after coming 6000 miles from California in more attractive condition than those that were carried but 400 miles from Valencia. Spain sent her fruit and vegetables badly packed, piled in railway cars where they were exposed to sun and rain, and they reached Paris after a journey of fourteen to seventeen days from Valencia.

The Hay Trade.

In most of the Eastern markets the receipts of hay have not been large, but buyers continue their waiting policy, taking but small amounts in the expectation of lower prices, when the surplus does come forward. They are strong in the belief that there is an abundance of hay yet unsold, and a good prospect of large crops this year, but dealers do not feel so sure upon either point.

Boston had only received 172 carloads of hay, of which nineteen were billed for export, and fourteen cars of straw, against 277 cars for same week last year, of which 107 were for export, and thirty-five cars of straw. Prices are nominally the same as a week ago, but the market is called a shade easier.

In New York receipts were heavy in proportion to the light demand, though only 7472 tons, against 8020 tons previous week and 2632 tons same week last year. Exports were 2449 bales, against 4157 bales previous week. Prices dropped a little here, but in Brooklyn and Jersey City receipts were light and best grades rather scarce. Bulk in Brooklyn does not grade above fair No. 2. Clover

grades dull, but straw firm with good demand.

The Hay Trade Journal gives highest prices at various markets at \$19 in Boston, Providence, Brooklyn and Jersey City, \$18.50 at New York and New Orleans, \$17.50 at Philadelphia, Baltimore and Richmond, \$16.25 at Pittsburgh, \$16 at Buffalo and Nashville, \$15 at Duluth, \$14.75 at Cincinnati, \$14.50 at St. Louis, \$14.25 at Chicago, \$13.50 at Minneapolis and \$11 at Kansas City.

The Montreal Trade Bulletin says: "In this market prices are firm, but dealers say they look for an easier market next week, and deliveries will be through with seeding, and deliveries are expected to be larger. Two cars of No. 1 hay sold at \$11.50 on track here and three cars of good No. 2 at \$10.75 on track. Exports last week were 3613 bales." London and Liverpool report an advance in prices of Canadian hay there, which will be likely to cause heavier Canadian shipments."

Imported Potatoes.

The average receipts of potatoes in New York city this season are about sixteen thousand barrels a day, but we think this is a small amount as compared with the daily amount some weeks in the fall, when the dealers are accumulating stock for their winter trade, and when many consumers are also putting away enough for months of use.

There are, however, considerable receipts now of new potatoes from the West Indies and from the Southern States, which do not balance the large receipts of State and Western in the fall and winter. In the year ending June 30, 1900, there were 135,861 bushels of potatoes imported from foreign countries, which would not be a supply for four days at this season and scarcely for one day in the fall. Nearly one-half of these, 72,780 bushels, came from Bermuda, and 25,948 bushels from Germany. There were only 332 bushels from France, 170 bushels from Hong Kong and 668 bushels from the Chinese Empire. There are certain dishes of which the Chinese are very fond, or the wealthy among them, and they think that they do not have the right flavor if the Chinese tubers are not used. In this they do not greatly differ from the Germans, who import a rather small variety of potato mostly in September and October, which is oily and moist, and which they think makes a much better potato salad than the American varieties that are dry when boiled and break up when sliced. Those who think a potato salad as sold at a German restaurant or delicatessen shop are better than the home-made salad, may ascribe the difference in flavor to the potato itself. Of other vegetables from China for the same year there were \$28,879 worth, although many of the most popular kinds are grown by Chinese gardeners on Long Island or in New Jersey. We also imported pickles and sauces to the value of \$306,223, of which \$218,106 came from the United Kingdom, \$30,199 from China and \$14,868 from Japan.

Maine Farm Notes.

We have had a few days of the best of planting weather, which has been generally improved. Today the sun rose clear, and though it seemed like a continuance of the good weather yet the wind veered to the northeast, and at eleven o'clock it rained heavily. Good grass weather, but we need a few more days of planting weather. Grass is looking uncommonly well for this season of the year, though some are complaining. The grass is thick on the ground, tall and luxuriant; none is winter killed. Apples are blossoming sparsely; Baldwin's almost a failure; Ben Davis the same. Pears and plums blossomed fairly well. No catapillars seen as yet. Few crows.

Ensilage corn is being planted largely. The silo is now considered one of the indispensable. Feed is good in pastures; stock doing nicely. Grain came up quickly, and is growing well. The road machine is on the course.

D. H. THING.

Mt. Vernon, Me., May 25.

Cutting up Cabbage for Poultry.

When one has plenty of cabbage on hand it does not pay to cut or chop them. Given to them, which care only being taken to strip off decayed portion if any, and to peel off any dry, tough outside layer of leaves that are oftentimes found on heads that have been kept in a dry cellar, the fowls will eagerly help themselves.

If, however, the supply is limited, and it is an object to make the most of what I have at hand, I practice chopping the cabbage fine in a meat chopper. For this purpose (and I should include also beets and meat) I use one of those where a double set of cog wheels gives a very rapid chopping movement to a knife that works perpendicularly. By using the little machine (the knife in mine is about ten inches long) I am able to utilize the stump as well as the heads, which are too hard for the fowls to reduce by their bills.

J. J. H. GREGORY.

Marblehead, Mass.

The exports of dairy products for the week ending May 25 included 1627 packages of butter to Liverpool, 25 to Hamburg and 200 to Baltic ports, with 14,323 boxes of cheese to Liverpool, 1470 to London, 200 to Bristol, 215 to Hull, 230 to Glasgow and 87 to Bremen, a total of 1832 packages of butter and 16,615 boxes of cheese.

The shipments of leather from Boston for the past week amounted in value to \$196,013, previous week \$178,868, similar week last year \$246,020. The total value of exports of leather from this port since Jan. 1 is \$8,912,338, against \$4,024,724 in 1900.

The receipts of wool in Boston since Jan. 1 have been 64,355,005 pounds, against 71,925,910 pounds same period in 1900. The shipments to date are 97,841,192 pounds, against sales of 63,302,000 pounds same period in 1900. The total stock on hand Jan. 1, 1901, was 76,360,000 pounds; the total stock today is 42,823,313 pounds.

The exports of dairy products from New York for week ending May 18 included 714 packages of butter to Liverpool, 596 via Southampton to London, and 100 to Baltic ports, with 11,632

boxes of cheese to Liverpool, 118 to Southampton, 891 to London, 325 to Bristol, 405 to Hull, 200 to Glasgow and 8 to South Africa, a total of 1410 packages of butter and 13,570 boxes of cheese.

There is a quiet demand for muttons and lambs; veals are steady; spring lambs \$3 to \$7 each; fall lambs 7 to 9 cents; Brighton fancy \$4 to 10 cents; muttons 6 to 8 cents; fancy and Brightons 8 to 9 cents; veals 4 to 5 cents; fancy and Brightons 8 to 9 cents.

The exports from the port of Boston for the week ending May 25, 1901, included 248,823 pounds butter, 18,886 pounds cheese and 27,000 pounds oles. For the same week last year the exports included 193 pounds butter and 46,431 pounds cheese.

Traffon makes the exports from the Atlantic coast last week to include 329,000 barrels of flour, 2,744,000 bushels of wheat, 1,970,000 bushels of corn, 2290 barrels of pork, 12,002,000 pounds of lard and 27,048 boxes of meat.

The world's shipment of grain last week included 3,276,084 bushels of wheat from six countries and 5,222,902 bushels of corn from four countries. Of this, the United States furnished 4,786,084 bushels of wheat and 2,204,902 bushels of corn.

Fresh beef is steady with a fair demand. Extra sides 8 to 8 1/2 cents, heavy 7 1/2 to 8 1/2 cents, good 6 1/2 to 7 cents, light 6 1/2 to 7 cents, cows 6 1/2 to 7 cents, extra ribs 10 to 12 cents, good 8 1/2 to 9 cents, extra fore 6 1/2 to 7 cents, heavy 7 1/2 to 8 1/2 cents, good 6 1/2 to 7 cents, light 6 1/2 to 7 cents, backs 6 1/2 to 7 cents, rattles 4 1/2 to 5 cents, chucks 6 to 7 cents, short ribs 10 to 12 cents, rounds 10 to 12 cents, rumps 8 1/2 to 12 cents, rumps and loins 10 to 12 cents, loins 10 to 12 cents.

There has been but a light demand for eggs the past week, and as the receipts were heavy and arrived in good condition, the prices weak ended. Nearby and Cape fancy would not sell above 15 to 16 cents. Eastern and Northern choice fresh 14 cents, and fair to good 13 cents. Selected Western fresh were 12 1/2 to 13 cents, and a few fancy Michigan sold at 14 cents. Fair to good Western and fresh Southern were 11 to 12 cents and Western dries 8 to 10 cents by the case. Stock in cold storage increased 4,430 cases and is now 156,062 cases, against 120,322 at same date last year.

The exports from Boston for the week ending May 25 were valued at \$2,356,420, and imports at \$1,651,915. Excess of exports \$1,294,544. For the corresponding week last year, exports were \$1,749,572, and imports \$1,478,575. Excess of exports \$270,997. Since Jan. 1 exports have been \$58,270,694, and imports \$26,423,791. Excess of exports \$31,846,903. For the corresponding time last year exports were \$40,011,817, and imports \$35,145,702. Excess of exports \$4,866,115.

The visible supply of grain in the United States and Canada on May 25 included 40,604,000 bushels of wheat, 15,350,000 bushels of corn, 10,438,000 bushels of oats, 690,000 bushels of rye, and 1,001,000 bushels of barley. Compared with the week previous, this shows an increase of 143,000 bushels of barley, and a decrease of 2,434,000 bushels of wheat, 650,000 bushels of corn, 286,000 bushels of oats and 163,000 bushels of rye. The supply May 25, 1900, was 44,745,000 bushels of wheat, 12,687,000 bushels of corn, 678,000 bushels of oats, 1,067,000 bushels of rye and 944,000 bushels of barley.

Pork provisions are steady and unchanged. Heavy backs \$18.25, medium \$17.25, long cut \$14.75, lean ends \$20.25, bean pork \$14.25 to \$14.75, fresh ribs 10 cents, corned and fresh shoulders 9 cents, smoked shoulders 9 cents, in pairs 10 to 10 1/2 cents, hams 11 to 12 cents, skinned hams 12 cents, sausages 9 cents, Frankfurt sausages 9 cents, boiled hams 10 to 17 cents, boiled shoulders 12 cents, bacon 13 to 14 cents, hologna 8 cents, pressed ham 11 cents, raw leaf lard 9 cents, rendered leaf lard 9 cents, in pairs 10 to 10 1/2 cents, pork tongues \$23.50, loose salt pork 9 cents, brisquets 10 cents, sausage meat 7 cents, country dressed hogs 7 cents.

The shipments of live stock and dressed beef last week included 2473 cattle, 1400 sheep, 12,782 quarters of beef from Boston; 3005 cattle, 2830 sheep, 23,707 quarters of beef from New York; 208 cattle, 597 sheep from Baltimore; 1236 cattle, 1290 quarters of beef from Philadelphia; 4000 quarters of beef from Portland; 1340 cattle from Newport News; and 2474 cattle, 2662 sheep from Montreal; a total of 11,466 cattle, 8485 sheep, 37,563 quarters of beef from all ports. Of this, 4092 cattle, 1949 sheep, 3238 quarters of beef went to London; 4830 cattle, 3020 sheep, 28,437 quarters of beef to Liverpool; 1336 cattle, 1269 sheep to Glasgow, 140 cattle to Bristol; 200 cattle, 500 sheep to Hull; 413 cattle, 702 sheep to Manchester; 202 cattle to Newcastle; 20 cattle, 120 sheep to Antwerp; 30 cattle to Fara, Brazil; and 54 cattle, 65 sheep to Bermuda and West Indies.

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MASSACHUSETTS PLOUGHMAN

BOSTON, MASS., JUNE 8, 1901.

That was a great show on the Speedway.

The flag is the constitution's advance agent.

It's a warm day when the icemen go on a strike.

The last link on the L. road will soon cease to be the missing link.

'T is certainly time to strike when free men are not allowed to wash their hands.

The yachting season is open, and a man is popular in proportion to the size of his boat.

The Hall of Fame is open and young America has now another ambition added to the prospective presidency.

Persons fond of belated shoeing are everywhere, and the ears at the tidings of Professor Pickering's discovery of snow on the moon.

The Senate will have naught to do with baking powders. The decision would have been otherwise had the gentler sex been represented in the Senate.

Thursday and Friday were good marching days any way, whether for veteran soldier or asking their pardon—the youngsters, and both made a good showing.

The valuation of exports from Boston is increasing in greater proportion than those from any other American port. Now it remains to keep a good movement going.

Russell Sturgis has paid Boston a fine incidental compliment in his statement that Professor Morse's catalogue of Japanese pottery is the finest work that ever came out of a museum.

The Mayflower descendants have just celebrated the anniversary of the first wedding of Plymouth. What a pity that we do not set apart a day to celebrate the first wedding in Eden.

The Gossip, of Gloucester, unloaded the other day what is believed to be the largest fare of fresh fish ever landed. The boat had been more appropriately named if the cargo had happened to be stale.

The flower show that opens the new Horticultural Hall tomorrow evening is to be congratulated on having both the scientific and the artistic of man and the gentler taste of woman concerned in its composition.

The successful strike of the Hebrew journeymen bakers carries the mind back by suggestion to the days of Pharaoh and the great and successful strike of the journeymen hewers of wood and drawers of water.

Superintendent of streets Wheeler is determined to keep the streets constantly inspected. The bright eye of woman, which is being turned upon the same problem in some of the Western cities, has not yet, however, been called into requisition.

Well, well, we came near having a lynching right here in Boston. The object, however, that enraged the mob was the spectacle of the dignity of the law, endangered. No vulgar indignation, but a fine one—might say, frenzied—determination to support the authorities.

That is a distinctly comic-opera situation in Houlton, Me., where Dame Oullette sits in her chair openly selling liquor whenever the eye of the law is not turned in her direction, and defying the authorities to arrest and remove her four hundred pounds of cheerfully solid humanity.

The Senate finally has for consideration a sky-line bill limiting the height of buildings on Beacon Hill. The problem presents a good many difficulties, but it is safe to assume that the new bill will still insist that the distant Bostonian shall not lose his bearings by inability to see the dome of the State House.

Mr. Richard Harding Davis' open letter regarding the unauthorized use of his private opinions to advertise a book by Mr. George Horton will arouse the sympathy and enthusiasm of many readers. Book publication as a whole is gaining nothing and losing much by the "personal note" in recent advertising.

The Public Library lecture on the park system came at a very appropriate season, with the system itself just coming into prime condition. As for illustration, there were more photographs than could be exhibited in the rooms usually assigned to such exhibitions, and they have overflowed into the Barton-Ticknor. Certainly Mr. Baxter's lecture was well illustrated.

The gift of Andrew Carnegie to Scotland seems to have had unexpected consequences: first, the indignation of a large number of canny Scots, and second, the action of several English newspapers in pointing the finger of public attention at the fact that there is a large need of money among the English universities themselves, and several Englishmen who might—but haven't—very comfortably supply it.

If we may credit the report of one of the United States consuls in China, the low-priced labor there has another drawback beside not being able to perform as much as American or European labor. A sort of trades union regulation, though seemingly unorganized but a custom of the country, allows the manager to place upon the pay rolls all his relatives, from his grandfather, father, uncles, brothers and cousins of remote degree, without requiring any duties from them excepting to draw their pay or pension. This is said to have been the cause of failure of many Chinese industries, where non-producing laborers cost nearly as much or more than those actually working.

The dairymen in Denmark believe in co-operation and practice it. They have co-operative creameries, which employ an expert to watch the conditions under which the milk is produced and handled. Co-operative feed associations, which buy the feed direct from the grower or importer, thus paying only one profit and getting a guarantee of quality. Co-operative feeding establishments, where they feed hogs on their skim milk, buttermilk and grain, and pack them so as to allow no waste and obtain best returns from them. If we had our way they would need another co-operative plant or two to grow their corn, bran, cottonseed and linseed for meal, instead of getting, as

they did in 1890, over eleven million pounds from the United States, which it would have been more profit to us to have fed out at home.

There is a passage in the Bible which says that, "from him that hath not shall be taken away even that which he hath." This has proved a stumbling block to many because they could not see how that could be taken away from a man which he hath not. We are not familiar enough with the languages in which the Scriptures were written to know if this is a literal translation or not, but we have read an old Eastern proverb which says, "A man possesses that which he knows how to use." In this there is true philosophy, and the man who has that which he does not know how to put to its proper uses, whether it be plow or gun, the implements of peace or warfare, the means of a more prosperous agriculture or of better results from manufactures, cannot be said to have it in its entirety until to the ownership is added the ability to make the fullest use of it. Thus, from the context we may say that the real meaning of the quotation is "from him that does not know how to make a proper use of that which he has, shall it be taken away, that it may be given to some one who will use and value it according to its ability to benefit the world at large," as in this alone can be found the proper ownership.

Some weeks ago we called the attention of our readers to the claims which were being made for a new material or process of preserving butter, meat, eggs and fruit, which preserved them for indefinite periods without making them in any way injurious or unwholesome as food. The same claims were made for preservation by formalin and other preservatives when first placed on the market, and we feel doubtful of any further attempts in that line, although we very nearly all of our agricultural exchanges have republished as reading matter the first report sent out. Whether they received pay for so doing or unwittingly fell into the trap and gave them favorable advertising free of cost or not we do not know. But reference to the notes from our Washington correspondent shows that the inventor of it could not obtain a patent because he changed the notary's certificate that the articles preserved were put up in February, 1901, so that it read February, 1900. To preserve food products for a few weeks in the spring, especially in a very cold spring, is not a hard task. To add a year to the time they had been preserved was called a forgery, and an inventor who would forge or falsify dates on his certificates would be guilty of almost any other fraud. We therefore still caution against them.

The United States Fish Commission tells of a frog farm in Ontario, Canada, which has been in operation for twenty years and in 1895 and 1896 there were produced and sold five thousand pounds of frogs' legs, and seven thousand and frogs for scientific purposes, or for stocking other ponds. It is said that the annual frog production in the United States has a value to the producers or hunters of about \$30,000 a year and costs consumers not less than \$150,000. The wet weather this spring has almost made us wish our garden was tenanted with frogs, or tempted us to sow a few bushels of salt and plant a bushel of small clams. But there are many places which might well be devoted to growing frogs if once stocked with good breeding stock, and a species of the Eastern frog, known as *Rana catesbeiana*, which grows to eight inches long in the body, is claimed to be one of the best for the business. They begin to breed at three years old, and are at the best size for market at four or five years old, when the hind legs of a pair will weigh about a half pound. That is the only part sold in Boston, and usually in New York, but in Philadelphia we have had the frog served nearly whole, excepting disemboweling and removing the head before frying.

If we can understand the several decisions of the Supreme Court as recently promulgated, they declare that a territory or territories which have been acquired by the United States by purchase, treaty or conquest are not properly subject to the provisions of the Constitution and laws until Congress has formally directed that they should be, or should have enacted special laws for them. In such matters Congress rules. Nor do their citizens become citizens of the United States until so declared by Congress. But when the territory has been acquired by conquest its inhabitants are under the control of the conquering power or subject to martial laws, by treaty subject to the provisions of the treaty, or in failure of that or the terms of purchase to provide, to the laws of the United States. Some territories have been previously enacted for the Territories. The people are in no worse condition than the aliens in a State who have no citizenship until naturalized, but must obey the laws as a condition of residence. Thus Porto Rico and the Philippine Islands are to be treated as a part of the possessions of the United States, without a right to be considered equal to the older States and Territories until their rights have been defined by Congress. And we think this is in accordance with the rulings and actions followed in the case of the Louisiana purchase and the territory acquired at the close of the Mexican war.

What are the rights of the people? Governor Dockery of Missouri has just vetoed a bill providing for the compulsory education of the children of that State upon the ground that it interferes with the rights of the people who may prefer to bring up their children in ignorance. While we do not like the idea of removing children of a tender age from the control of the parent and making them wards of the State or of State officials, we think that there are others to be considered than the parents. There are the neighbors while the children are young, and people farther away as they grow older and leave the parental roof. Have those people no rights which the people of Missouri ought to respect? We do not mean to say that ignorance and crime always go together, for ignorance may be innocent in some cases, and some of our most dangerous criminals against property rights have been educated men to a certain extent, but the educated have better opportunity to make a living honestly, and perhaps more than those who have not had the education and discipline that good schools furnish. We are not sure that Massachusetts children the first State to enact a law to compel all children of certain ages to attend school for a certain period each year, if they had health to allow them to do so, but she has been the most stringent in the enforcement of the law, and her citizens have seen no reason to regret the action taken in this respect.

Without the ability given by education to obtain employment at the better paid departments of labor, there are seasons when financial depression and lack of employment leaves the uneducated man but little choice between pauperism and crime to obtain the means of subsistence, and the entire community has a right to object to either alternative.

The Pruning of Shrubs.

So many persons complain to me that their shrubs do not bloom satisfactorily, and in nearly every instance it is a case of ill-judged pruning. Sometimes it is because of too much shade, for shrubs will not flower without a good share of sunlight; but oftener it is the pruning which is at fault. About large cities, where idle men obtain employment to prune shrubs, which ignorant owners give them, the plants are often shockingly treated. These men know nothing whatever of shrubs, nor have they anything else in mind than that the subject to be "pruned" must be hacked to death. It is therefore cut back about one-half, half-shaped or flat headed, as the idea of the operator dictates, and the shrub is "pruned" and the loss of all flowers provided for effectually.

I have touched on this subject on previous occasions, and would say again that how to prune shrubs is easily understood when the knowledge of their habits of flowering is understood. By far the greater number of them flower from shoots made the previous season, and it does not need saying that if these last season's shoots are cut away, there is nothing to give flowers. There is no objection to a little trimming back or of shortening shoots here and there, but be assured that if all young shoots are cut out, the crop of flowers is done for.

As a rule, all shrubs flowering in the spring and summer are of this class, and the great majority of known shrubs are members of it.

There are a few shrubs which flower in late summer and autumn, and these are properly pruned in winter. The new well-known hardy hydrangea is in this group, so is the calliopsis and the *Vitex agnus-castus*; the verbenas, *Caryopteris*, the *Spiraea*, *bonaidea* and a few others.

My own shrubs of the first class are pruned to some extent immediately after flowering. A good cutting out of old wood is performed, a shoot nipped here and there, to shape the bushes, and toward the close of summer or earlier a further slight cutting, to bring the specimens into a desirable shape. A desirable shape is not a close or rounded one, unless when the shrub is in some particular situation. An almost natural growth looks best in all other cases.

Look over your shrubs at the present time, noticing if they are well supplied with shoots of last year's formation. If they are, permit no one to cut them, or do more than cut off a small portion of the tops, and you will have an abundance of flowers.

Roses are in two divisions as well as shrubs. There are those that flower from last year's shoots, and those that may be closely pruned. The hybrid perpetual roses, such as the *Jaques*, must have very little pruning, while the *Tea*, *Noisette*, *China* and *Bourbon* class may be closely pruned. Still, a partial cutting down of the hybrid perpetuals as well as, as it gives larger flowers instead of a greater number of them. The new Japanese roses of the rugosa type are of this class, requiring but little pruning.

Very little reflection will disclose the character of a shrub or rose, so as to admit of its being pruned properly. This will give pleasure instead of vexation; and there will be much surprise at the great change for the better in the well-doing of the shrubs.—Joseph Meehan, in Country Gentleman.

Notes from Washington, D. C.

During the past three years, according to reports received at the Department of Agriculture, the dreaded foot and mouth disease has been raging among the live stock in almost every country in Europe. The officials of the department are vigilant and are closely watching every report from abroad regarding the extent of the malady or to what degree it has abated. Nothing favorable has been heard for some time, and the officials have refused to admit cattle, sheep or swine from abroad, except from the British Isles. The live-stock interests of this country must not only be protected, but when it is considered that we have an export trade in cattle of some thirty or forty million dollars, the work of the agricultural officials is to be commended.

Secretary of Agriculture Wilson, prior to his trip to the Pacific coast, entered into an agreement with the Canadian Minister of Agriculture, whereby Canada is to station a first-class veterinarian in England, who is to test all cattle intended to be shipped to this country through Canada. These tests are made with a view to ascertaining what animals are afflicted with tuberculosis, so as to protect our own interests.

According to an American official, only ten per cent. of our cattle have tuberculosis, while those of Great Britain have reached the enormous proportion of forty per cent. The department desired to protect the United States as much as possible, and had taken steps to establish a quarantine against cattle coming from Canada and England, but the Canadian government entered strenuous protest. The Canadian Minister of Agriculture had stated to Secretary Wilson that he saw no reason why Canadian cattle could not and should not be admitted to this country without the test for tuberculosis at the border. The Department of Agriculture would not listen to this, but made a counter-proposition by which the Canadian government would send an expert to England, who, after careful examination of all cattle intended for the United States, and finding such to be free of tuberculosis, would make the proper certification to that effect; then the United States would allow them to come to this country.

China, while keeping the attention of the Secretaries of War and Navy, and in fact, of most every branch of our Government, is being invaded by the Department of Agriculture as well. Major Henry E. Alvord of the dairy division has assigned one of his assistants to this task, in the endeavor to introduce American dairy products into the Orient. He has just arrived, the major stated, at his far eastern post, and is accompanied by nearly a ton of butter. In response to an inquiry, Major Alvord stated that the method of preservation of this butter is one which should be followed by all American exporters who desire to send their products to the far East. The butter is in small packages, some packed away in brine while others are in tin to preserve them from the air. It is not expected that the department will learn much of the agent's progress until his return. This is also true in the case of Mr. Pearson, who has been invading the West Indies. He will return in about a week, at which time the country will know more of the possibilities of this section for the extension of our dairy trade.

The woodpeckers are friends of the farm and should be protected. They have remarkable tongues—probes they are. The bird has a keen ear and locates his prey by this sense. When he hears the chipping of a wood-boring beetle in an apple or other tree, and dislodges it with his sharp chisel bill and probe, it is likely that on his next

rounds he will find a colony of ants enlarging the burrow of the dead grub. The bird now brings into use the same tools used in catching the beetle, and the ants are drawn out and devoured. Both insects are injurious to the tree.

People are constantly looking for means of preserving farm products beyond their natural lifetime. This is recently demonstrated by a report from our Consul Freeman at Copenhagen, Denmark, to the effect that he is in receipt of so many inquiries from the United States in regard to the reported discovery of a new and successful process for preserving butter, meat, eggs etc., that he is led to suggest that notice be given that the alleged inventor applied for a patent, but his application was rejected. The sealed package of butter which was presented as a test of the process bore a notary's certificate as having been sealed up in 1900, but it was proved that the butter had been preserved only a few weeks, the date February, 1901 having been surreptitiously changed to read February, 1900.

The conditions which the farmer of this country has had to deal with during the past winter have been much more severe in Germany. According to a report received at the State department, the winter has been long and hard, with very little snow until after the middle of February, and the spring was at least three weeks behind the average. No less than 26.2 per cent. of the whole area was winter killed, and more than a third of the winter-wheat fields have been plowed up and planted with spring wheat. As a result, the agriculturists have been forced to accept aid from the hands of the government. It is an ill wind that blows nobody some good. There has been discussion of an increase of import duties on wheat in Germany, but, owing to the conditions named, influence is being brought to bear against such a policy, so it will be seen that the American farmer is likely to profit at the expense of his brethren abroad.

Siberia, a country whose name is only associated with snows and bleak and barren land, is competing for a share of the butter business of the world. The export of butter from that country at present amounts to something like one hundred million pounds annually, the greatest proportion coming from the district of Kourgan. The butter from this district must travel over two thousand miles to reach a seaport.

The official Gazette of St. Petersburg announces a special export premium of ten per cent., and a reduction in the general tariff. This, together with the fact that the government is now employing refrigerators, is rapidly increasing the quantity of butter exported. The government is also allowing farmers the free use of 37.5 acres of land each for a specified time, loaning them the land. The latest statistics show that at present Siberia exports annually butter, wool, leather, dried and preserved meats and wools, to the value of over \$15,000,000.

The production of any soil is governed by the scarcity of any one of the principal three constituents of plant food, i. e., nitrogen, phosphoric acid and potash. A soil may be rich in potash and phosphates, and if deficient in nitrogen will produce poor crops. The addition of large quantities of a fertilizer containing only potash and phosphoric acid would not increase the productive capacity of such a soil. So if phosphates and nitrogen are plentiful, but potash largely lacking, the result will be the same. Plants require all three of these foods in large quantities, and the successful farmer must know what his soil needs. This is not a difficult matter to determine, simply a question of a little common-sense observation, and does not necessitate analysis of soils and that sort of thing.

GUY E. MITCHELL.

Orchard and Garden.

A new variety of rhubarb or pie plant is to be put on the market. It is known as the Australian Crimson Wonder, and was originated by the late Mr. Burbank, of Sonoma County, Cal. It is said that in that climate it begins to put stalks in October, and continues to produce them all winter. The stalks are represented as from twelve to eighteen inches long and from three-fourths to one inch across, a pale green and crimson color when growing, but turning to a light-colored crimson when cooked, and of the best quality. Roots now sell at a fancy price, but we fear it will not prove desirable in a cold climate.

At a meeting of the eastern New York Horticultural Society, the following questions and answers were given, and we think those who answered them may be considered as good authority. Certainly we cannot criticize the replies in any particular.

Which is the best blackberry for market? Mr. Barnes preferred the Minniewaski for the Hudson-river valley.

What is the best cherry for home use and for market? Mr. G. T. Powell: Montmorency is the best sour cherry we have for all purposes.

How shall we prune the Columbian raspberry? Mr. Dwyer: Prune the pink varieties by cutting back the leader to five feet, and shorten the laterals to eighteen inches.

What is the best variety of asparagus? Mr. Allen: Palmetto is the best. Cut only part of the bed at one time, do not cut it to late stop when the early peas come.

What is the most desirable flowering vine? Mr. Dwyer: Hall's Japan honeysuckle. It is nearly an evergreen. It is good for porches, walls and stonework. It is hardy and cheap. Golden Vein is also desirable.

What varieties of peaches are the best for New York? Mr. Barnes: Champion is the best with me, on the Hudson river. Elberta is a standard. The market now calls for yellow fruit, but the red varieties are the most hardy.

What is the best blackcap raspberry? Mr. Barnes: Munger is the best we have. The berries often exceed an inch in diameter. It is a late berry, and requires high culture.

Mr. Dwyer liked the Cumberland the best, he said it was a large berry, good flavor, healthy, and a strong grower.

What is the best way to cope with drought, cultivation or irrigation? Mr. Taber: Do all you can by shallow cultivation, keeping a dust mulch around crops like berries. It will pay to mulch and irrigate the most profitable crops. In an experiment on my farm in different methods of irrigation, mulching between the rows and applying water on the mulch was most economical when results were taken into consideration.

We would not undertake to tell a man which is the best strawberry to grow much sooner than we would try to select the proper person for him to marry. There are hundreds of varieties on the market, and most of them will do well under certain conditions and fail under others. While some need very strong land and high cultivation, others would make a rank foliage under

which the fruit will never ripen so as to be sweet, if so treated. Some do best under hill culture, and others yield most in matted rows. A beginner should put in a few vines of several different varieties to test them, and decide upon the best early and late sorts for his soil, then devote himself to them until he can find better. The practiced grower, for home use or for market, though he has large beds of the kind that has given him best results, seldom lets a year pass without testing some new variety, hoping for a better sort. The cost of a dozen vines is not large, and when he does find one he thinks favorably of, he can increase them very rapidly. But many growers, both the amateur and the professional, often fall in one particular. They neglect to watch for chance plants and seedlings which may appear to have more value either in size or quality of fruit or productiveness than the plants they grow among. Many of our best new varieties have been such chance finds, notably the Marshall and Sample, and very few are the result of careful crossing in an attempt to develop something better than either of the parent plants. Of course there are those who grow seedlings by the thousand each year, hoping to find such as they want, and if one in ten thousand shall prove worthy of naming and propagating, they are well repaid.

To show how fruit growers are coming into the practice of spraying in those sections where fruit is a principal crop, we will extract from a few reports received by the New York Fruit Grower Association. A report from Ulster County says: "About all fruit growers spray the last week of March to middle of April." One from Monroe County says he does not know of an orchardist who does not spray. Three reports from Orleans County: One says most all the fruit growers in his section spray, another says ninety per cent. spray, and the other thinks two-thirds sprayed last year. Three reports from Niagara County: One says three-fourths spray, the other two place it at nine-tenths. Two reports from Ontario County: One says nearly all growers spray and the other says half the orchards, excepting a few abandoned ones, are already sprayed this year. From Onondaga County one report says ten per cent. of the farmers spray their orchards, and all the fruit specialists do so. From Wayne County one report says from fifty to seventy-five per cent. spray. Several say that many who spray do not do so thoroughly enough to get the best results.

A Savannah (Ga.) paper says the peach growers in that State have a great deal to contend with. If the weather does not kill the trees or the fruit buds there are both insects and disease pests to be guarded against. There are crooked or dishonest commission merchants to deal with, and sometimes overstocked markets to put prices below a living profit to the grower. In this it sees a danger from growing too largely of one variety, so that all ripen at once, getting more than the railroads or transportation companies can handle, or glutting the market so as to force the prices down. There should be a proper proportion of both early and late varieties. It is possible that freight rates are too high, though railroad officials claim that the necessity of providing trains for such large shipments during the comparatively short season, entirely out of proportion to the business of the balance of the year, entails extra expense upon them. Yet with all these drawbacks new peach orchards are being planted at a rate which if it is kept up. They evidently find peaches and watermelons more profitable than grain, cotton or cattle.

There is some knack in setting tomato, pepper and other bedding plants more than just to make a hole and put the roots into it somehow or anyhow. We like to make our holes for them a little larger than is necessary for spreading the roots, which usually are not large when they have been started under glass, as they are too much crowded to spread far. If the ground is decently strong we do not put any manure in the hole, though the only objection to it for tomatoes is that the plant is a rank feeder and will make such a growth of vine that the strength of the manure will all be exhausted before it has grown more than half a crop, and as the roots were well fed by the manure under them they will not have reached out into the soil outside. For this reason also, the plants often suffer from fall droughts, while fruit is ripening.

We have tried two ways of setting such plants, one being to put them into a bucket of water, which takes all the earth off the roots, then to put them all dripping into the hole and sift fine, dry earth around the roots and press them down firmly before filling the hole. Another was to turn one or two quarts of water into the hole and set the plant in that, and draw the earth in around the stem, taking care to make the soil firm around and among the roots. When we have not too many plants, and water is handy, we like this best, but it is considerable trouble to carry water for a thousand or several thousand plants.

After the plants are set we put a handful of some good fertilizer around each one, leaving it on the surface if we fear outcrops are about. If we think there are none we wait a few days before applying it, and then cover it with earth. If the fertilizer is well made it will be dissolved by the rain and be carried down to the roots as they will need it. By this way we get less vine and more fruit than by putting the manure in the hill. We never water the plants after setting.

We do not care to have tomato vines in bloom when set, but should not reject good stout vines on that account. When they first begin to set fruit an application of fifty to one hundred pounds per acre of nitrate of soda, scattering a little around each plant, will help to promote growth. If a field has had tomatoes which were troubled with black rot, we do not think it fit to put tomatoes on again for some years, but would prefer other soil even if not as strong, nor do we want very moist land for tomatoes.

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Life.
The poet's exclamation, "O Life! I feel thee bounding in my veins," is a joyous one. Persons that can rarely or never make it, in honesty to themselves, are among the most unfortunate. They do not live, but exist; for life implies more than to be. To live is to be well and strong—to arise feeling equal to the ordinary duties of the day, and to retire not overcome by them—to feel life bounding in the veins. A medicine that has made thousands of people, men and women, well and strong has accomplished a great work, bestowing the richest blessings, and that medicine is Hood's Sarsaparilla. The weak, run-down or debilitated, from any cause, should not fail to take it. It builds up the weaker system, changes existence into life, and makes life more abundant. We are glad to say these words in its favor to the readers of our columns.

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One would hardly believe all that a De Laval machine accomplishes unless he had seen it work. It saves from ten to fifty per cent. in butter fat, wasted by gravity process in skimming; by leaving the cream in a much more "churned" condition, it further saves from five to fifteen per cent. that formerly went to waste in the butter-milk; it produces cream of any desired thickness, at the same time sweet, fresh and uniform, and purified from taints and disease germs in the butter made from such cream has an increased value in the market of from ten to twenty-five per cent., and the skim-milk being warm from the cow, possesses from five to ten times the value for feeding. Dairying becomes a pleasure instead of an unprofitable drudgery. The separator is quickly done while the milking is going forward; a few minutes cleans the machine; there is no ice to handle and pay for, as was necessary in the old way of setting the milk; no pumping and handling water; no washing of cream and pans; no warming of skim-milk; no wearing the life out of the women. The De Laval Separator Company does not deem it necessary to continue to print testimonials for the purpose of demonstrating the superiority of their machine over all other systems and devices for the separation of cream from milk. Having been used in constantly increasing numbers for nearly twenty years, and every user of every machine standing ready to testify if called upon, to the great benefit of the dairymen to him, some fifty thousand having already done so in letters now on file in the several offices of the company, this would seem to be enough. Still, letters continue to come in, and as many contain practical hints of value, arising from actual experience, and bearing upon various phases of the dairy business, for the benefit of those less experienced. The De Laval Separator Company, 74 Cortlandt street, New York, will continue to print from time to time a few representative communications from dairymen of all countries. Should any dairymen, falling to find testimony from his own locality, desire such, he can, if he will be kind enough to notify the Company, most likely be furnished the address of users of De Laval machines in his immediate neighborhood. The use of the Farm Separator is constantly being extended, and one machine in a neighborhood is generally all that is necessary to sell a number in a very short time.

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The Workbox.

BABY'S CARRIAGE AFghan.
(Two Colors.)

This afghan is knitted in squares of two colors. When finished the soft and beautifully colored Germantown zephyr, blue and white, pink and white, yellow and white, etc., is used, the effect is charming. A pair of coarsest steel or finest bone or rubber needles may be used.

Cast on 35 stitches of blue for one block. (* Knit 5 plain, purl 5, alternate across. Do five rows of this across. Then reverse and purl 5, knit 5 plain, alternate across for five rows. Repeat from star till you have ten rows of blocks, bind off loosely.)

Now make a white square the same. Make enough colored and white squares to make afghan size desired. Sew the blocks together. Sew the blocks in strips, then sew strips together, always having adjoining blocks of different colors.

Border—Cast on 20 stitches, knit across plain, with the color used in the colored blocks.

1st row—Twelve plain, (over, narrow), 3 times, over, 2 plain.

2d row—Thirteen plain, (over, purl 2 together) 3 times, over, 2 plain.

3d row—Thirteen plain, (over, narrow) 3 times, over, 2 plain.

4th row—Fourteen plain, (over, purl 2 together) 3 times, over, 2 plain.

5th row—Fourteen plain, (over, narrow) 3 times, over, 2 plain.

6th row—Purl 15, (over, purl 2 together) 3 times, over, 2 plain.

7th row—15 plain, (over, narrow) 3 times, over, 2 plain.

Bind off all but 18 stitches, 10 plain, (over, narrow) 3 times, over, 2 plain; bind off all but 12.

Repeat from first row.

The trimming is pointed at both ends; now sew to afghan by the points. Through the openings left by joining points run in ribbon, tying pretty bows at each four corners.

EVA M. NILES.

On the Care of the Eyes.

On the treatment of the eyes, as on most topics, doctors often disagree. An oculist said yesterday to a patient, "Wear these glasses when reading for about a month, but no longer. If you find your eyes still trouble you, come back to me, but the chances are that they will be all right. People often injure their eyes by wearing spectacles long after they have performed their task. In such cases as yours, the only difficulty is a slight straining of the muscles by overwork, and a rest such as is afforded by the glasses, for a month generally, is sufficient to restore them to their normal condition."

"People who have no defect of vision seem to think that they never can have, and give their eyes all kinds of abuse. When reading, sewing or doing anything that requires continuous use of the eye, one should close them at intervals, for a moment or two, then look off at a distance. This rests the muscles."

"The work or book should be held no nearer than is necessary for clear vision, and no one should never attempt to read or work by twilight or dim light of any kind."

"The common practice of reading in cars is responsible for many visual troubles, as there is a constant strain on the directing muscles. The same is true of reading when lying down. It is a mistake also to read when sleepy, as the muscles of accommodation and convergence are relaxed and the effort to work causes congestion of the blood vessels of the eyeball."

"The cheap editions of popular books are extremely hurtful to the sight, as a rule. One should not read a type too small to be seen readily at eighteen inches distance."

It is said that blue eyes are structurally the weakest and brown the strongest, and students of lunacy state that in insane asylums there are more black and brown eyes than any other colors.

Mental and temperamental traits also are said to be indicated by certain characteristics of the eyes. Clear blue color accompanies a cheerful disposition, and blue-gray denotes a good deal of self-control, while green-gray eyes generally are indicative of a haughty temper. Small eyes are thought to be significant of cunning and deceit, and large eyes to indicate frankness and honesty. Large eyes that open widely signify a tendency to rashness, but when the upper lid covers half or more of the pupil, cool deliberation may be expected.

Eyes too close together are likely to mean deceit and poor judgment. The proper distance between them is the length of one eye. When the white of the eye shows beneath the pupil, nobility of character may be assumed, and a tendency to insanity is probable when the whole of the iris is visible.—New York Tribune.

In Closing the House.

If the house is to be closed all summer, without a caretaker to give it an occasional airing, it is a mistake to darken the rooms so that all sunlight is excluded. To be sure, closely drawn shades and closed blinds will keep out dust and prevent the furnishings from fading, but, on the other hand, moisture, moths, carpet bugs and offensive odors multiply in the dark. Healthful conditions should, in all domestic affairs, have the first consideration, for the welfare of the family is more important than the preservation of the household goods. The custom of leaving the general housecleaning until fall, which is on the increase, is not of unmixed good, for it allows the accumulated dust of the winter to vitiate the atmosphere and to increase unsanitary conditions.

If the house is thoroughly cleaned before the summer flight of the family, and all the small things carefully dusted and covered,

aside from a general dusting of woodwork and walls, little cleaning will be needed upon reopening it in the fall. Carpets that have been cleaned should not be put down until the return. These, with the rugs, should be sprinkled with naphtha, rolled in paper and put away in a dust-tight closet. Cover carpets that are to remain down with paper or cloths, previously brushing their edges with a stiff whisk broom, and pouring enough naphtha on the edges all around the room to soak through to the floor. Naphtha is one of the most useful exterminators of moths and carpet bugs, but there should be no light or fire in the room where it is employed, and a window should be opened after things are moistened with it, to allow the gas to escape.

It is an excellent plan to brush the crevices and creases of upholstered furniture thoroughly and to pour into them naphtha in small quantities. Lace and muslin curtains should be washed and put away "rough dry." Fine lace curtains will, of course, be sent to the cleaners. It is well to let heavy draperies of silk, wool, etc., after brisk shakings, hang in the shade in the open air for a time. Then fold them wrong side out, and so that there will be no unnecessary creases, sprinkle the woolen ones with naphtha, pin them in sheets and put them in tight drawers or chests. If there is to be light in the room place the furniture out of range of the sun.

All mirrors, pictures and chandeliers should be carefully wiped and covered with cheesecloth, the globes of the latter being placed on the mantels. A cotton flannel cloth should cover the piano. All statuary and bric-a-brac should be covered and put on the piano and tables, where they will not be broken when the rooms are being rearranged in the fall. The silver will, of course, be sent in boxes or cotton flannel bags to the safety vault. The blades of steel knives and tines of the carving forks should all be rubbed with sweet oil and wrapped in soft paper. These should be put into a dry closet. Be sure that all utensils are dry. If there is to be no one in the house it is a safe plan to turn the water off, leaving a few pails for emergencies. No matches should be left about.

The roof should be examined, in order that any weakness there may be repaired and damage from hard summer rains be avoided.

A thorough examination of the cellar for animal or vegetable matter is most important, as the slightest trace of either will produce unhealthy odors. Servants who do not appreciate the importance of this can seldom be trusted to do the work. The metal garbage can should be thoroughly washed and scalded, rinsed with a solution of carbolic acid and dried in the sun.

All the bed clothes should be aired, folded and put away, and the pillows and mattresses covered with clean sheets.—New York Tribune.

The Cause of Baldness.

The hair of the head was evidently intended by nature as a protection to the delicate brain substance, and it would not do without this purpose admirably if it were given the opportunity, as we see it pervasively do in the case of savages, football players and others who need such protection little.

It is generally supposed that baldness, like gray hair, is a necessary accompaniment of advancing age, but this is only because the older a man is the more time he has had to neglect and abuse his hair, and so the more likely he is to have lost it.

Some men are more prone to baldness than others because of thinness of the scalp, which interferes with the proper blood supply to the hair roots. This is often a failing; but in such cases baldness might be prevented or postponed for many years by care. In a few instances the hair falls out as a result of some special disease, but for the great majority of men there is absolutely no reason why, if properly treated, the hair should not last as long as the man.

The chief cause of baldness is pressure by the hat, which constricts the blood-vessels and so interferes with the nutrition of the hair bulbs. It is probable, also, that the shutting off of light and air by the hat helps the mischief. An unhealthy condition of the scalp results, the sign of which is a plentiful amount of dandruff.

There are many facts which go to prove the truth of this opinion. In the first place, women rarely become bald. They wear hats, it is true, but their hats are not airtight casings, nor do they make pressure round the head like a man's hat. Then baldness is almost unknown among savages, who wear no hats, and is comparatively uncommon with men in the tropics, where very light hats are worn.

Laborers are less prone to baldness than professional and business men. This has led to the belief that brain work favors baldness by withdrawing blood from the scalp, but this is only self-flattery on the part of those who advance the theory. Laborers generally wear soft felt hats or caps, which are apt to be pushed to the back of the head, so that the scalp gets plenty of light and air.

As further proof, we find that the baldest men usually have sufficient hair at the back and on the sides of the head below the hat line.

The inference is plain—wear a soft hat or none at all. If custom forbids this, then the best a city man can do is to wear his hat as little as possible, and never to keep it in the house or office.—Youth's Companion.

Cooking School Knowledge.

Dip smelts or fish of any sort in lemon juice when you wish to keep the flesh white. If you keep parsley wrapped up in a piece of wet cheesecloth, you can keep it for several weeks without its spoiling.

When moulding a cream mixture or gelatin mixture have a mould just the right size. It is not so apt to break when turned out as if the mould is too large.

A cup of butter means sixteen tablespoonfuls. When we measure butter in a cup, we measure it packed solid.

A spatula is very nice for turning cakes, omelets and small fish.

Never leave a lemon or any acid jelly in a tin mould over night, because it spoils the taste. Agar or earthenware moulds are best.

If the gelatin in an earthen mould does not come out readily at first set in a dish of hot water for a minute or wet a dish towel and set the dish on it. Be careful that it doesn't stay too long.

Always strain a custard to take out the spiral spring which balances the yolk in the white.

One cup of sauce means one cup of liquid, regardless of the amount of thickening and butter that you use.—Good Housekeeping.

Well Worth Knowing.

We had an accident happen at our house a short time ago which I think well worth telling. Our little boy, aged two and one-half years, put a Damson plum seed up his nose, and in trying to get it out had pushed it so far up the nostril that only the tip of the seed could be seen. After trying different ways to extract it, and only succeeding in pushing it further up, we took him to the doctor, who merely put one finger on the opposite nostril to close it and blew in his mouth; the seed dropped out on his lip. We were more than willing to go the fifty cents charged for the knowledge of this simple remedy, and it may be worth just as much to many parents, who, like us, live many miles from a doctor.—Farmers' Voice.

Convulsions.

The sight of a person in convulsions is terrifying, but in the great majority of cases the sufferer is in no immediate danger. Whether or not the convulsion foreshadows a serious ending depends upon a variety of causes. As a rule, convulsions are more serious in adults than in children, especially very young children.

Two things are necessary for the occurrence of convulsions: first, an unstable condition of the nervous system,—the predisposing cause,—and secondly, some exciting cause sufficient to set the weakened nervous system in motion. The instability of the nervous system is more pronounced in children than in adults, and seems often to be hereditary, the members of certain families being more prone to fits than others.

Certain chronic diseases of nutrition, such as rickets, are associated with an irritability of the brain and spinal cord, and convulsions are peculiarly frequent in children suffering from such diseases.

Convulsions in children are very common at the onset of one of the acute fevers, such as scarlatina or measles. At that time the convulsions have no special significance, but when occurring later during an attack of scarlet fever, they may point to the existence of kidney disease. In whooping cough convulsions are sometimes produced in consequence of deficient aeration of the blood, owing to a partial collapse of the lungs.

In children, convulsions are perhaps most commonly the result of some disorder of the digestive tract, caused by the presence of indigestible material in the stomach or bowels, or of intestinal worms.

Inflammation of the ear is another common exciting cause of convulsions, but, teething, which is blamed for so many fits, very seldom causes convulsions unless the eruption of the teeth is exceedingly difficult and painful.

In children, as in adults, convulsions may be due to hysteria or to epilepsy. They may be caused by a great shock to the nervous system, such as a severe fright. Meningitis or a tumor of the brain may also cause them, both in children and in adults.

Whatever the cause, it will be safe to put a child with convulsions into a not too hot bath—say at a temperature of about 95° or 97°.

Nerve sedatives are usually prescribed in the hope of preventing a second convulsion, but the cause, if discoverable, must, of course, be removed.—Youth's Companion.

Old Age as a Disease.

Arterio-capillary fibrosis, the characteristic disorder of old age, is not physiologic—is not natural—but is simply the deposit within the tissues forming the walls of the arteries and capillaries, of certain retained waste matters. And such being the case, arterio-capillary fibrosis, like all other disorders, can be prevented by proper means.

The secret, then, of maintaining the body in the highest health is, first, to give it only food likely to be digested, and not to undergo such changes as will cause it to become waste matter, and, secondly, to keep the excreting organs in such active condition as to insure the removal of all the waste formed within or by the body or introduced into the body.

Now, reasoning from these premises, let us consider what peculiarities of structure and function would seem to be most conducive to longevity, and then let us see if on examination of those who attain longevity we find corresponding characteristics. If so we have, indeed, the basis for a rational discussion of the subject.

In the first place we note that the prime consideration in the prevention of disease (arterio-capillary fibrosis as well as others) is to take in a minimum of waste-producing matter. This condition can be met only by a diet consisting of a small quantity of simple foods. Theoretically, then, the first requisite for longevity is a diet of the simplest kind. Food excessive in quantity or variety cannot be properly digested and becomes largely waste matter.—Health Culture.

Domestic Hints.

RICE CROQUETTES.
Nothing is nicer than these made creamy and delicious: Take two cups of cooked rice and add the yolks of two eggs, well beaten, some chopped parsley, a tablespoonful and a half of butter, a little pepper and nutmeg. Stir over the fire till the mixture is well blended. When cold, form into croquettes, roll in egg and then in bread crumbs, and fry in hot fat. The inside of these croquettes should be like a thick custard.

GRAHAM PUFFS.
To make them, beat the yolk of one large egg, add to it one cupful of milk and two tablespoonfuls of salt, mixing them thoroughly, and then beat in gradually three-quarters of a cupful of graham flour. Part water, milk or stock may be used with the tomato. Season with salt and paprika.

CARAMEL CUSTARD.
Melt and stir one-half cup of sugar in an omelet pan; when light brown, add two tablespoonfuls water, and stir into one quart scalded milk. Add



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Blue Oil Stove**

Heat is not diffused throughout the house—there is no smell, soot, or danger, and the expense of operating is nominal. Made in many sizes; sold wherever stoves are sold. If your dealer does not have it write to nearest agency of

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Gems of Thought.

....Breed is stronger than pasture.—George Eliot.
....Better one suffer, than a nation grieve.—Dryden.

....By medicine life may be prolonged, yet death will seize the doctor too.—Shakespeare.
....Blows are sarcasms turned stupid; which is a form of force that leaves the limbs at rest.—George Eliot.

....The deepest want of man is not a desire for happiness, but a craving for peace; not a wish for the gratification of every desire, but a craving for the repose of acquiescence in the will of God and it is this which Christianity promises. Christianity does not promise happiness, but it does promise peace.—F. W. Robertson.

....There is no security for perseverance except in always advancing. To stand still is impotence. A boat ascending a running stream falls back as soon as it ceases to advance. To hold its place is impossible, unless it gains upon the stream. So in the spiritual life.

....To be honest, to be kind, to earn a little and to spend less; to make upon the whole a family happier by his presence; to reason where that shall be necessary, and not to be embittered; to keep a few friends, but these without captivation; above all, on the same grim conditions to keep friends with himself—here is a task for all that a man has of fortitude and delicacy.—Robert Louis Stevenson.

....In the joy of the Resurrection, we shall see the countenance of the Friend Who has loved us, sorrowed for us, died for us; the countenance of the Son of God fixed upon each one of us; the eyes of our Redeemer looking upon us personally one by one; His voice speaking to us as He spoke to Mary at the sepulchre, calling us each one by name. This is the beginning of the joy.

....The fog bell strikes only on occasion, but all the time and every night the light flashes out from the lighthouse; all the time and every night this light is flashed out from you if you are God's children. "Let your light so shine." Do not flash it, let it shine; just have it, and then let it shine. You cannot let it shine unless you have it, and if you have it you cannot keep it from shining.—Lyman Abbott.

Notes and Queries.

VICTIMS OF ANARCHY.—R. W. C. King, King of Italy was shot and killed at Monza, Italy, on the evening of July 29, 1900. Humbert was buried with great pomp in the Pantheon on Aug. 9, and Victor Emmanuel III. reigns in his father's stead. Humbert was a victim of anarchy. It is a curious fact in the record of anarchistic assassination in recent years that the criminals have nearly all been Italian anarchists. Carnot was slain by Sautou, June 24, 1894; Garibaldi was killed by Gotti, Aug. 8, 1897; and Lucheni murdered the Grand Duke of Baden, Ernest Louis V., Grand Duke of Hesse; Alexander, Prince of Lippe-Detmold (a regency); Frederick Francis II., Grand Duke of Mecklenburg-Schwerin (a regency); Frederick William, Grand Duke of Mecklenburg-Strelitz; Augustus, Duke of Saxe-Altenburg; Leopold, Duke of Saxe-Coburg and Gotha; George II., Duke of Saxe-Meiningen; Karl Alexander, Grand Duke of Saxe-Weimar; Frederick, Prince of Waldeck-Pyrmont; Edward VII., King of Gr. Britain and Ireland; George, King of Greece; Victor Emmanuel III., King of Italy; Adolphus, Grand Duke of Saxe-Altenburg; Albert, Prince of Monaco; William, Queen of the Netherlands; Carlos, King of Portugal; Charles, King of Romania; Nicholas II., Emperor of Russia; Alexander, King of Serbia; Alfonso XIII., King of Spain; Oscar II., King of Sweden and Norway; Ernest, President of Switzerland; and Abdul Hamid, Sultan of Turkey.

SOURCE AND USES OF PUMICE.—The source of the source of most of the pumice in the market, it being obtained almost exclusively in the volcanic region of the south of Italy, is said to have been found in Nebraska and Utah. The pumice is a trachyte lava rendered light by the escape of gases. Good pumice, chemically pure, is said to consist of silica 75.0 per cent, iron oxide 12.27 per cent, potash 4.23 per cent, soda 4.52 per cent, iron oxide 2.3 per cent, lime and other elements, 2.4 per cent. The largest yield of best stone is obtained from Monte Ciria, with its accessory cones of Monte Pilato and Forgia Vecchia, near the town of Lipari. The stone is obtained by blasting it is sometimes found near the surface in baskets, and is carried to the shore in nets or by land or to the seashore in boats. The pumice is then sorted in the sheds of the merchants, and they are in a hurry to dispose of the stone, as it is sometimes found near the surface in baskets, and is carried to the shore in nets or by land or to the seashore in boats. The pumice is then sorted in the sheds of the merchants, and they are in a hurry to dispose of the stone, as it is sometimes found near the surface in baskets, and is carried to the shore in nets or by land or to the seashore in boats.

THE FEDERAL STREET THEATRE.—The Federal-street was the first regular theatre established in Boston. It was opened Feb. 3, 1794, with the tragedy of Gustavus Vasa. Thomas Paine, the same who afterwards changed his name to Robert Treat, because he wanted a Christian name, wrote the prologue, having been adjudged the prize against a number of competitors. Charles Stuart Powell was the first manager. The theatre was also called the Old Drury, after Drury Lane, London. In 1798, while under the management of Barrett and Harper, the house was destroyed by fire, leaving only the brick walls standing. The theatre was soon rebuilt and opened in 1798 under the management of Mr. Hodgkinson with "Wives as they Were."

THE FIRST WAR-SHIP BUILT IN BOSTON.—A seventy-four, laid down at the yard of Benjamin Goodwin—afterwards Tilley's wharf—a short distance from Charlestown bridge. She was ordered by the Continental Congress and Thomas Cushing, afterwards lieutenant governor, the agent of the government, took possession of the dwelling house, stores, wharf and yard of Goodwin for this purpose. In 1794, the exigency having passed by, the ship was sold in the stocks by Thomas Russell as agent of the United States. This was probably the first seventy-four begun in the United States.

THE TREMONT THEATRE.—The Tremont Theatre stood on the spot now covered by the Tremont Temple. The corner-stone was laid on the morning of July 4, 1827. The theatre was built so rapidly that a performance took place on the twenty-fourth of September. "Wives as they Were and Maids as they Are" was the piece chosen by Mr. Pelby. Ostendell, the father of the famous Eliza Disraeli, led the orchestra. W. R. Blake read the prize address, the same eulogistic comedy so long connected with the New York theatres.

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The Horse.

TERRILL S. (2.10 1-4).

Our first-page illustration this week is of the chestnut gelding Terrill S. (2.10), one of the best and most consistent campaigners that ever turned for the world in New England. Terrill S. was foaled in 1892, sired by Strathmore 408. His dam is Effie, by Ajax; second dam, Kate C. (dam of Charles Burch, 2.23), by Blue Bird 75; third dam by Bertrand. He was bred by W. T. Newton, Clifford, Ind. He was brought East in his three-year-old form, we understand, by Dr. Kendrick of Worcester, Mass. He was later purchased by George Fales of this city, and George W. Leavitt purchased the gelding from him and raced him the season of 1898. His present owner, C. W. Lasell of Whitinsville, bought him at the opening of the season of 1899.

The notion was prevalent when Leavitt bought Terrill S. that the gelding was soft and wouldn't do to get the money with, as he had won only one first out of ten starts the season of 1897, but Leavitt thought differently. He attributed his lack of success to other causes, and Leavitt proved to the public that his judgment was good by securing seven first moneys with Terrill S., one second, one third and two fourths out of fifteen starts in 1898, and he was up against some of the best and fastest pacers of his year in many of his races.

He has been a steadily improving horse, and last year he was better than ever before.

A brief summary of his racing career might be appropriate here. He started for the first time the season of 1897. Out of ten starts he won one first money, four seconds and one fourth, was behind the money four times, and took a record of 2.20. Seven of these races were over half-mile rings, and it was over a half-mile track at Fall River he made his record.

He was a very busy horse the season of 1898. He started fifteen times and was returned seven times a winner, captured one second, one third and two fourth moneys, and was therefore behind the money but four times. Seven of his races were over half-mile rings. He took a record this year of 2.10.

The year 1899 was the first season that he was in Mr. Lasell's hands. He started fifteen times that year and was inside the money in every race. He won six firsts, four seconds, three thirds and two fourths. Eleven of these races were over half-mile tracks.

Last year he started twelve times, won ten firsts and two seconds, including a win at the meeting of the Gentlemen's Driving Club of Boston, held at Roadville, Oct. 24, when he won a heat of \$100. He was defeated by Will Lehigh and Maccie in 2.11 and 2.12.

During the past two seasons he has won a number of track records and paced many heats right around his record. In 1899 he captured the half-mile track record for Maine by pacing a heat at Pittsfield in 2.13. The following week at Lewiston Fair he cut this record to 2.11, and at the same time established a new record for the track. He defeated a great field of horses, including Will Lehigh (2.07), Maccie (2.07), Woodshed (2.08), Marion G. (2.10), Arlington (2.09), etc.

Last season he again cut a slice off the State of Maine record for half-mile tracks by pacing a heat at Lewiston in 2.10, defeating Ambulator and Emma E.

Terrill S. holds the track record of Worcester, 2.11, which he made last year. He held for a time and we think still holds the track record for Nashua, 2.12. He also holds the race record for the Rochester (N. H.) track, which is 2.11. He has besides the above records equalled a number of other track records.

Seventeen of his heats last year were stepped in 2.12 or better, and nine of his races were over half-mile rings.

Mr. Lasell has driven him in nearly all his races.

To briefly summarize he has started in fifty-two races, won twenty-four of them, and has been behind the money but eight times. He has seventy heats to his credit in 2.25 or better, and he is clean and smooth today, without a pimple on him, and as he is still a young horse there is every reason to expect that he will be as good, if not better, this year than ever before. He has shown his ability to beat 2.10 away off, and a record of 2.05 would not surprise many of his admirers. He is a hardy, rugged campaigner, ready at all times to do his best, an easy horse to drive and rate, and will fight it out to the finish.

Mr. Lasell himself says of him: "I never expect to own another horse his equal from a racing standpoint, everything considered," and this is saying a good deal, for Mr. Lasell has owned many good ones, and he knows what a good horse is.

Our illustration this week is from a photograph taken of him at Roadville last fall, when he won the wagon race from Will Lehigh and Maccie. Mr. Lasell drove him on that occasion, as he has in nearly all his races.

The Thoroughbred Cross.

We are pleased to know that there is a more general inclination this season among breeders of trotting stock to experiment with the thoroughbred cross than has prevailed since the standard cross swept over the country some twenty years ago. This seems to us a sure indication of an improvement in speed in the future. No practical breeder, in fact, no theorist who has studied the subject of heredity, can find any ground for claiming that the introduction of a cart-horse cross has ever improved the speed of any horse, no matter what gait he or she may have adopted. All the improvement in the speed ability of the light-harness horse that has ever been effected has come from the speedy, thoroughbred race horse. Increased ability must come from the same source. Mr. J. H. Roe of Chana, Ill., is one who evidently realizes this fact, as will be seen by the following extract from a private letter:

You will remember that my stallion, Eclipse Goldust, whose dam is thoroughbred, is the third remove from Vermont Morgan through thoroughbred dams. I lately purchased Mary C. (thoroughbred), by Lytleton, dam, Lady Hawkins, by Gilroy, consigned by C. J. Hamlin & son to the special sale of the Chicago Horse Sale Company, to breed to Eclipse. She is in foal to Rex American (2.11). I preferred to rely upon the demonstrated superior sagacity of C. J. Hamlin rather than my own judgment in the selection of a thoroughbred mare bred in the strongest lines while showing superior trotting action. Her produce by Eclipse will be the fourth remove from Vermont Morgan, through strictly thoroughbred dams. I may live to see the sixth remove so bred eligible to thoroughbred registration.

The Messrs. Hamlin state in the sale catalogue that:

Mr. Geers has driven one of Mary C's colts a mile in 2.24, a half in 1.10 and a quarter in thirty-four seconds. We have a promising filly and another colt out of her by Rex American (2.11).

Mary C. is a good individual, has good trotting action and is richly bred.

If the filly by Rex American (2.11) out of Mary C. is a good individual we should prize her very highly as a brood mare to breed to such a horse as Dare Devil (2.09). The foals in our judgment would have the right combi-

nation of blood lines to become world's champion trotters. Lytleton, the sire of Mary C., was by imported Leanington. His dam, Fanny Holton, was by the renowned Lexington, the best son of the famous old race winner Boston.

The second dam of Lytleton was Nantura, by Brawn's Eclipse, and Brawn's Eclipse was by the noted four-mile race winner American Eclipse, out of a daughter of John Henry, a son of Sir Archy, and so on down through the celebrated mares imported from England, to the distinguished Slamerkin, by imported Wild-are, and out of the famous imported Cub mare. The third dam of Lytleton was by Bertrand, a distinguished son of Sir Archy.

The dam of Mary C. was Lady Hawkins by Gilroy, and Gilroy was by Lexington, out of Magnolia, by imported Glenoe. Lady Hawkins' dam was by imported Bonnie Scotland, her second dam by imported Glenoe, her third dam by Bertrand, her fourth dam by Turpin's Florizel (he by Ball's Florizel, the son of imported Diomed, that got the dam of old Boston), and her fifth dam by Leavitt Eclipse, a son of imported Diomed. The Messrs. Hamlin truly say that Mary C. is richly bred. We wish Mr. Roe success in his enterprise.

Providence Notes.

To use a slang expression, "a whole lot" has happened since I wrote you last. First of all was the dispersal sale at the Narragansett Park track of light-harness horses. The sale lasted two days, Tuesday and Wednesday afternoon. Both were disagreeable days, cold and bleak, and this accounts for the lack of the crowd figured upon by the management. Still it was a good-sized crowd all things considered. During the two days thirty-six head were sold, twenty-four on the first and twelve on the second day. The prices I thought were good, and the whole event averaged well, and may lead to an annual sale at the track each spring.

The majority were youngsters from the Woodlake Farm, the property of Fred E. Perkins. The majority of colts were the get of Debut (2.24). The second day's average was not so good, being about \$125. Debut (2.24) was bought by Fred B. Horton for \$800, which was the best price of the sale. The president of the Auctioneer Club also bought a black filly, by Wilkes Boy, for \$250, also a brown filly by Debut for \$400. Frank Slavins, who owns the mare Nancy, by Debut, which is showing up well in training, bought the stallion Kyrt.

The second day's sale consisted of colts from the Mariposa Stock Farm, of the Sublimity (2.18) and Campbell Electioneer's get. M. S. Hawes of Riverside, A. H. Corey of this city and F. D. Moulton of Newport also consigned horses, mostly youngsters. Quite a number of the regulars were on hand, and among them was Granite. He sold by Wilkes Boy for \$100. He was ready at all times to do his best, an easy horse to drive and rate, and will fight it out to the finish.

Mr. Lasell himself says of him: "I never expect to own another horse his equal from a racing standpoint, everything considered," and this is saying a good deal, for Mr. Lasell has owned many good ones, and he knows what a good horse is.

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